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THE  
INDEPENDENT LIQUORIST;

OR,

THE ART OF MANUFACTURING AND PREPARING

ALL KINDS OF

CORDIALS, SYRUPS, BITTERS, WINES, CHAMPAGNE, BEER, PUNCHES,  
TINCTURES, EXTRACTS, ESSENCES, FLAVORINGS, COLORINGS,  
WORCESTERSHIRE SAUCE, CLUB SAUCE, CATSUPS, PICKLES,  
PRESERVES, JAMS, JELLIES, ETC., ETC.

BY

L. MONZERT,

PRACTICAL LIQUORIST AND CHEMIST.

COMPLETE IN ONE VOLUME.

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## P R E F A C E.

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IN presenting this work, it may not be out of place to offer a few brief remarks. Within the last few years a great change has taken place in the manner of preparing different kinds of Cordials, Syrups, Bitters, Wines, etc., although the change cannot be called an improvement, except as regards time and labor. Many articles have been introduced into the modern system, such as *alcohol*, *raw spirits*, *minerals*, etc., which, instead of being beneficial, are injurious to the health. The object of this work is to do away, as far as practicable, with the use of obnoxious and poisonous adulterations; and to instruct how

to produce those articles of which it treats, fully equal if not superior to any, either foreign or domestic. This work, in the hands of any one engaged in the manufacture or sale of the articles herein mentioned, will prove exceedingly useful, not only as a guide to instruct them, but likewise pecuniarily beneficial; comprising, as it does, the most reliable information ever published in any work of the kind.

It will be noticed, that there is a distinction made between articles prepared for the trade and those prepared for family or medicinal purposes; this is done in order to show the contrast between the two methods, so that none will be deceived. This, besides serving the purpose of the manufacturer, constitutes it a useful family recipe-book. By carefully noting the rules laid down in this volume, the novice can manufacture as well as the experienced practitioner; while

the recipes are given in such plain terms, that the most unskilful person can prepare them successfully. The most economical methods now in use have been adopted. The arrangements and preparations of the articles described do not contemplate an expensive apparatus; nevertheless, it is recommended that the best materials and most substantial apparatus should be provided, by reason of their durability, and the certainty of obtaining a good product.

NEW YORK, *Sept.* 1866.





## INTRODUCTION.

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THE author of this work is a practical Liquorist and Chemist, having served seven years under the instructions of the late V. J. Moner, the well-known liquorist, chemist, and botanist. A uniform practice of twenty-two years, during which time he has always been directly connected with the business, gives him a strong claim to the favorable consideration of the public at large. He flatters himself that, in this volume, he has furnished all the facilities necessary—the receipts used and the directions required—for the best preparations of the most celebrated Cordials, Syrups, Bitters, Wines, etc., ever yet introduced.

The book contains the shortest and most economical manner of preparing the various articles now in use, all of which are the results of practical experience.

While acting as foreman, he has never let an

opportunity pass, wherein he could gain any useful knowledge or information; and he has always made it a rule to note everything that was prepared, and the ingredients used. In many instances, he has abandoned a lucrative position, and accepted an inferior one, for the purpose of obtaining information, when, as soon as obtained, he would seek practical knowledge elsewhere; and, in cases where he could not gain access otherwise, he would engage as a common laboring man. In this capacity, he sometimes gained more useful information than while acting as foreman.

The idea of publishing a book was first conceived in 1858. Since then, the author has carefully noted every improvement or change which has taken place; besides, experimenting on all kinds of roots, herbs, barks, seeds, plants, etc., he has tried the effects of combination to produce the best aromas and perfumes. When but an apprentice, he tried the effects of distillation with two round-bottom sweet-oil bottles connected together with a piece of pipe, using one for a still, and the other for a cooler. This experiment, however, cost him dear, for as soon as the glass got hot it exploded, setting fire to the room and furniture, and burning his face and hands in a

terrible manner. His next experiment was with a glass retort. To this can be traced some of the best perfumes and most delicious flavors ever discovered. He next experimented on the imitation of Champagne wines. This cost him all he had saved in years of labor. He had the satisfaction, however, to find that his method was a success, which was afterwards proved for the benefit of others, for whom he put up wines, with unprecedented results. Yet he never would consent to part with his secret, and has reserved it for this volume.

He established himself as a wine-merchant, at 286, 288, and 290, Bowery, New York, where he met with great success, until the breaking out of the late rebellion, when he, as well as many others, became bankrupt, on account of the inability of the South to meet its liabilities. He next became a manufacturer of sauces, catsups, etc., at a (now) well-known establishment, then just commencing operations on a very small scale; but, having adopted his method, was soon enabled to defy all competition. He was then offered a position in the St. Domingo Manufacturing Concern; and, as his love for knowledge was not abated, he accepted, and remained until he had acquired all the desired information, when

he again returned to his former occupation, where he introduced the manufacture of all kinds of Syrups, Bitters, Cordials, etc., which soon gained for the proprietors a famous reputation, on account of the superior quality of their goods.

As a practical manufacturer, he has no superior in this country ; and the methods, as given in this work, together with the recipes, are precisely such as he uses, and can be fully relied upon. He now, with full confidence, submits the result of his labors to the liberal patronage of his friends, and a kind and appreciative public.

# CONTENTS.

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THIS TABLE OF CONTENTS REFERS TO THE NUMBER OF EACH RECIPE,  
AND NOT TO THE NUMBER OF THE PAGE.

## APPARATUS.

Description of . . . . . 1

## BEER.

Elderberry beer . . . . . 177  
Family do. . . . . 187  
Fining do. . . . . 185  
Ginger do. . . . . 181  
Do. do. . . . . 182  
Hop do. . . . . 180  
Lemon do. . . . . 179  
Plantation do. . . . . 186  
Root do. . . . . 184  
Spruce do. . . . . 183  
Wahoo do. . . . . 178

## BITTERS.

Barrett's anti-dyspeptic Bit-  
ters . . . . . 102

Barrett's Stoughton Bitters 103  
Do. do. do. . 104  
Boker's Bitters . . . . . 95  
Castilian do. . . . . 99  
Catawba do. . . . . 98  
Golden do. . . . . 100  
Monzert's do. . . . . 101  
Spanish Wine Bitters . . 105  
Stoughton do. . . . . 96  
St. Domingo do. . . . . 97

## BRANDY.

Blackberry Brandy . . . . 193  
Cherry do. . . . . 170  
Currant do. . . . . 196  
Domestic do. . . . . 189  
Grunewald do. . . . . 194  
Domestic do. . . . . 188  
Lemon do. . . . . 198  
Peach do. . . . . 190  
Raspberry do. . . . . 192

Shrub Brandy . . .	195—198
Spiced do. . . . .	191

## BRANDY FRUIT.

Apricots . . . . .	
Cherries . . . . .	236
Peaches . . . . .	237
Pears . . . . .	238
Prunes . . . . .	239

## CATSUPS.

Mushroom . . . . .	212
Tomato . . . . .	217 & 218
Walnut . . . . .	205

## CORDIALS.

Anisette Cordial . . .	176
Do. Hollande do. . . .	159
Anise-seed do. . . . .	160
Balsam do. . . . .	165
Blackberry do. . . . .	169
Cherry do. . . . .	162 & 170
Caraway do. . . . .	161
Elixir do. . . . .	166
Life do. . . . .	158
Noyeau do. . . . .	174
Parfait amour do. . . .	175
Peppermint do. . . . .	172
Raspail do. . . . .	127
Rose do. . . . .	173
Remarks on do. . . . .	157

Russian Cordial . . .	168
Spanish do. . . . .	164
Strawberry do. . . . .	171
Swiss do. . . . .	167
Welsh bragget . . . . .	163

## COCKTAILS FOR BOTTLING.

Bourbon Cocktail . . .	94
Brandy do. . . . .	91
Do. do. . . . .	92
Gin do. . . . .	93

## COLORINGS.

Alcanet . . . . .	33
Blue . . . . .	38
Caramel . . . . .	35 & 36
Cochineal . . . . .	32
Curaçao . . . . .	37
Green . . . . .	39
Purple . . . . .	42
Red . . . . .	33
Sanders . . . . .	31
Solferino . . . . .	34
Yellow . . . . .	40 & 41
Remarks on. . . . .	30

## DRINKS.

## HOW TO PREPARE COCKTAILS.

Cider . . . . .	282
Gin . . . . .	280
Soda . . . . .	281

# CONTENTS.

xiii

## COBBLERS.

Catawba . . . . .	278
Whiskey . . . . .	279
Sherry . . . . .	267
EGGNOG . . . . .	265

## FLIP.

Brandy . . . . .	260
Gin . . . . .	261
JULEP—Mint . . . . .	266

## PUNCH.

Brandy Punch . . . . .	283
Champagne do. . . . .	287
Claret do. . . . .	289
California do. . . . .	264
Eldorado do. . . . .	284
Gin do. . . . .	286
Hot do. . . . .	263
Milk do. . . . .	262
Port wine do. . . . .	290
Sherry do. . . . .	288
Vanilla do. . . . .	291
Whiskey do. . . . .	285

## SANGAREE.

Port wine . . . . .	272
Sherry . . . . .	273

## SOUR.

Brandy Sour . . . . .	268
-----------------------	-----

Bourbon Sour . . . . .	270
Gin do. . . . .	269

## TODDY.

Apple Toddy . . . . .	274
Brandy do. . . . .	275
Gin do. . . . .	277
Whiskey do. . . . .	276
TOM AND JERRY . . . . .	271

## ESSENCES.

Essence of Cognac . . . . .	76
Eau de Cologne . . . . .	70
Essence of Gin . . . . .	77
do. Lemon . . . . .	133
do. Peppermint . . . . .	74
do. Wintergreen . . . . .	75
Imitation Musk . . . . .	73

## EXTRACTS.

Extract of Angelica seeds . . . . .	62
do. Coriander . . . . .	61
do. Chamomiles . . . . .	58
do. Fennel seeds . . . . .	63
do. Ginger . . . . .	66
do. Juniper berries . . . . .	68
do. Lemon . . . . .	123
do. Lemon peel . . . . .	60
do. Liquorice . . . . .	59
do. Quassia . . . . .	57
do. Saffron . . . . .	64
do. Sassafras . . . . .	69

Extract of Snakeroot . . .	67
do. Wormwood . . .	65

## FINING.

Fining with Alum . . .	26
do. Blood . . .	22
do. Eggs . . .	21
do. Fullers' Earth . . .	27
do. Isinglass . . .	28
do. Lime . . .	29
do. Milk . . .	24
do. Oak Bark . . .	23
do. Potash . . .	25

## GIN.

## HOW TO MAKE.

*See Appendix.*

## JAMS.

Blackberry Jam . . . .	241
Gooseberry do. . . .	243
Raspberry do. . . .	240
Strawberry do. . . .	242

## ICE CREAM.

Blackberry Ice Cream . .	299
Coffee do. . . .	303
Coloring for do. . . .	304
Currant do. . . .	301
Ice Cream Plain . . .	292
Lemon Ice Cream . . .	294
Orange do. . . .	295

Pineapple Ice Cream . .	300
Raspberry do. . . .	298
Strawberry do. . . .	297
Tart do. . . .	302
Vanilla do. . . .	296
Without milk do. . . .	293

## JELLIES.

Blackberry Jelly . . .	247
Currant do. . . .	249
Grape do. . . .	248
Lemon do. . . .	244
Pears do. . . .	251
Raspberry do. . . .	246
Strawberry do. . . .	245
Quince do. . . .	250

## JUICES.

## TO PRESERVE.

Blackberry Juice . . . .	5
Currant do. . . .	7
Elderberry do. . . .	9
Huckleberry do. . . .	8
Raspberry do. . . .	2
do. do. . . .	3
do. do. . . .	4
Strawberry do. . . .	6

## LIQUEURS.

Absinthe . . . . .	151
Curacao . . . . .	148



# CONTENTS.

XV

Imperial Nectar . . . .	150
Maraschino . . . . .	149

## PICKLES.

Apricots . . . . .	215
Pickled Beets . . . . .	216
do. Butternuts . . . .	204
do. Cucumbers . . . .	200
do. do. . . . .	201
do. Cabbage . . . . .	206
do. do. & Cauliflowers	207
do. East India . . . .	209
do. Gherkins . . . . .	211
do. Mushrooms . . . .	212
do. do. . . . .	213
do. Muskmelons . . . .	203
do. Peaches . . . . .	214
do. Peppers . . . . .	208
do. String Beans . . . .	210
do. Tomatoes . . . . .	202
do. Walnuts . . . . .	205

## PRESERVES.

Preserved Apples . . . .	233
do. Cherries . . . . .	228
do. Crab-apples . . . .	232
do. Currants . . . . .	225
do. Eggs . . . . .	234
do. Fruit Dry . . . . .	220
do. Gooseberries . . . .	227
do. Peaches . . . . .	221
do. do. in Brandy	222

Preserved Pineapples :	224
do. Pippins . . . . .	231
do. Raspberries . . . .	229
do. Strawberries . . . .	226
do. Transparent	
Apples . . . . .	230
do. Quinces . . . . .	223
do. do. Marmalade	235

## PUNCHES.

### PREPARED.

Arrack Punch . . . . .	83
Brandy do. . . . .	87
Empire City Punch . . .	79
Kirschwasser do. . . .	80
Manhattan Milk Punch .	81
Roman do. . . . .	90
Rum Punch . . . . .	82
St. Domingo Punch . . .	88
Wedding do. . . . .	89
Whiskey do. . . . .	86
Wine do. . . . .	84
do. do. . . . .	85

## SYRUPS.

### FOR SHIPPING.

Absinthe Syrup . . . .	117
Catawba do. . . . .	116
Cherry do. . . . .	109
Cranberry do. . . . .	119

Currant Syrup . . .	107
Gooseberry do. . . .	118
Ginger do. . . .	114
Huckleberry do. . . .	120
Lemon do. . . .	112
Mulberry do. . . .	110
Orange do. . . .	113
Orgeat do. . . .	108
Pineapple do. . . .	115
Raspberry do. . . .	106
Strawberry do. . . .	111

## SYRUPS.

## FOR FAMILY AND MEDICINAL USE.

Blackberry Syrup . . .	130
Damask Rose do. . . .	121
Elderberry do. . . .	126
Gumme do. . . .	131
Ginger do. . . .	124
Lemon do. . . .	128
Orange do. . . .	129
Orgeat do. . . .	122
Raspail do. . . .	127
Syrup for the Lungs . . .	123
Syrup for Cough . . .	123
Wedding Syrup . . . .	125

SYRUPS AS PREPARED FOR BAR-  
ROOMS.

Gumme Syrup . . . .	131
Lemon do. . . .	132
Lemon Extract . . . .	133

## SYRUPS FOR SODA-WATER.

Blackberry Syrup .	142 & 145
Banana do. . . .	146
Ginger do. . . .	138
Lemon do. . . .	136
Orgeat do. . . .	147
Pineapple do. . . .	143
Plain do. . . .	134
Raspberry do. . . .	135
Sarsaparilla do. . . .	137
Strawberry do. . . .	144
Vanilla do. . . .	139
Wild Cherry do. .	140 & 141

## SAUCES.

English Club Sauce . . .	152
Lee & Perrin's Worcestershire	153
Cumberland Sauce . . .	154
London Club do. . . .	219
Monzert's Worcestershire	
Sauce . . . . .	155
do. do. for	
family use . . . .	156

## TINCTURE.

Calamus Tincture . . . .	56
Catechu do. . . .	44
Canella bark do. . . .	48
Caraway do. . . .	55
Cardamoms do. . . .	45
Cassia do. . . .	49

Cinnamon Tincture . . . .	46
Cloves do. . . . .	53
Gallengalls do. . . . .	51
Grains of Paradise Tincture	50
Gentian Tincture . . . .	53
Nutmeg do. . . . .	52
Orange peel do. . . . .	47
Wild Succory Tincture . . .	54

WAX.

TO MAKE.

Black Wax . . . . .	254
Green do. . . . .	255

Red Wax . . . . .	253
Yellow do. . . . .	256
White do. . . . .	257
Sealing do. . . . .	258

WINES.

Blackberry Wine . . . . .	18
Birch do. . . . .	20
Champagne do. 10, 11, 12 & 13	
Currant do. . . . .	13
Grape do. . . . .	14
Ginger do. . . . .	16 & 17
Remarks on Bottling Wine	13

## APPENDIX.

---

Ale for present use . . . .	319	Lemon Sherbet . . . .	305
Aromatic Bitters . . . .	338	Liquid to take out ink-spots	343
A useful Glue . . . .	348	London Cordial Gin . .	318
Coloring ext. from flowers	329	Oil for Burns . . . .	333
Consumption Elixir . . . .	330	Oxymel of Garlic . . .	347
Cream Cheese . . . .	350	Perfect Love Elixir . .	326
Cure for Consumption . . .	332	Porter . . . . .	322
Currant do. . . . .	306	Powder to write with water	345
Danziger Drops . . . .	339	Raspberry Vinegar . .	307
Devonshire Ale . . . .	320	Ratafias . . . . .	308
Domestic Gin . . . 315 & 316		do. of Badiane . .	312
Eau de Millefleurs . . . .	340	do. " Black Currants	311
English Gin . . . . -	317	do. " Cherries 309 & 310	
French Mustard . . . .	323	do. " Orange . .	313
Grape Wine . . . . .	324	do. " Raspberries .	314
Green Gage Cordial . . . .	341	Red Ink . . . . .	328
Lager Beer . . . . .	321	Remedy for wind in the veins	344
Lemonade . . . . .	334	Stomach Brandy . . 336 & 337	
do. for Bottling . . . .	335	Sympathetic Ink . . . .	349
Liquid Blacking . . . .	327	Syrop de Gomme . . . .	325
Liquid for removing grease-		Tincture of Rhubarb . .	331
spots . . . . .	342	Windsor Soap . . . .	346

THE

# INDEPENDENT LIQUORIST.

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1.—*Utensils required for Manufacturing.*

FOR the benefit of amateurs, I will here state what articles are necessary in a laboratory, which may be varied according to the extent of the business. In the first place, you must have a furnace; and if you wish to manufacture only a small quantity, a small furnace will answer the purpose. This you can procure at any of the grocers. A clay furnace is best, as it retains the heat better than iron. Then get a tin wash-kettle; this will answer for your syrups. Next get a brass kettle for your colorings, and another for decoctions. Then procure some stone

pitchers for your acids when in a liquid state. Next you want a lot of wide-mouthed bottles, each to hold about one gallon, for your tinctures. If you wish to manufacture in large quantities, kegs or barrels must be used. You must then get about one dozen felt filters, which you can procure of most of the hat-body makers. These filters are made in the shape of a sugar-loaf; bind them round the edge, then place four straps made of tape at equal distances around the mouth of the filter, so that you can hang them upon a rack made in the shape of a ladder. By placing this rack on two barrels, one end resting on each, you have all that is necessary to commence with. You next prepare your filters in the following manner: take four ounces of filtering paper, tear it up fine, and let it soak in three gallons of lukewarm water, and, by rubbing together, make it into a pulp. When it is well mixed with the water, pour it into your filter No. 1, and as it runs through, pour it in again, keeping the filter full all the time. Repeat this opera-

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tion until the pulp has fastened itself to the sides of the felt : then let the water drain out dry, and the filter is ready for use. You next proceed with No. 2 in like manner, and also with No. 3. Thus you have made three filters; one for essence of peppermint, peppermint cordial, and all articles containing oil of peppermint; the next is for lemon extract, lemon cordial, and all liquors containing oil of lemon; and the third for ginger wine, ginger cordial, and all liquors containing ginger. You must be careful not to use one for the other, otherwise you spoil your liquor. Filters prepared in this way will last for months without renewing. You next proceed to prepare another filter, by putting in first half a pound bone-black, then a small layer of cotton; spread on the cotton about one quart of very coarse gravel, after having sifted the dirt out, and washed it clean; then another layer of cotton, and another of bone-black; and so on until the filter is two-thirds full. This filter is only used in case you wish to discolor any liquid, or for any

liquor that is milky and cannot be clarified in any other way. The plain felt filters are used for cherry brandy, blackberry brandy, stomach bitters, etc. For Stoughton bitters, take a plain filter, put into it what quantities of red sanders you require, and run your bitters through it (see Stoughton Bitters). Besides this, you must have some filters made of Canton flannel for your syrups and decoctions, and also one for your cochineal coloring. For plain syrup, the best method is to take the head out of a barrel or keg, and put a piece of flannel, half wool and half cotton, over the top, by placing the top hoop of the cask over the edges; then run your syrup through while hot. You next prepare your acids and tinctures, and you are ready for work.

2.—*How to prepare Raspberry Juice for Syrups and Cordials.*

Take one head out of a whiskey-barrel, and fill it two thirds full of ripe raspberries.



then pour on pure spirits at proof, a quantity sufficient to cover the berries; let them remain in the liquor about twelve days, shifting them every twenty-four hours from one cask to another to keep them from fermenting; then draw off the liquor by running the whole through a coarse cloth; then put the berries back into the cask; cover them once more with equal parts of spirits and water; stir them up every day for fifteen days, then press them out in a fruit-press, and put away the juice (after having mixed the first and second draining together) into a tight barrel; bung it up, and let it remain until it is clear; draw it off into a clean cask, and set it away for use; you must be careful and strain your juice before putting it in the cask, for if you leave berries in it, it will be apt to ferment; in that case the juice loses a great part of its flavor. Juice prepared in this manner will keep any length of time; this is the system adopted in preference to all others.

### 3.—*Another Method.*

THE METHOD GENERALLY ADOPTED BY MANUFACTURERS.

Put your berries into an open cask, with a gallon of water to two bushels of berries; let them ferment about four days, stirring occasionally; by that time the berries will be formed into a pulp; mash them up as fine as possible, and press them out so as to extract all of the juice; and to every ten gallons of juice add two gallons spirits, 95 per cent.; let it stand eight days; filter through a coarse bag, and put away in barrels. When it becomes clear, rack it off into clean casks and put away for use. Juice prepared in this way is generally used for wines and cordials, but for syrups recipe No. 2 is best.

### 4.—*Another Method.*

Another method, as adopted by Turner Brothers: Fill an open cask with the berries,

and pour on them spirits, 20 per cent., until the berries swim, and let them lay in this manner the whole year, keeping a tight cover over the top to prevent evaporation; draw the juice according as you need it from a faucet placed about four inches above the bottom. After you have drawn off about half of the juice, you can add more proof spirits to the berries, and you will find that your juice is still strong enough, and of a fine flavor.

5.—*How to prepare Blackberry Juice for Syrups and Cordials.*

Take one head out of a whiskey-barrel, and fill it two thirds full of ripe blackberries; then pour on pure spirits at proof, a quantity sufficient to cover the berries; let them remain in the liquor about twelve days, shifting them, every twenty-four hours, from one cask to another, to keep them from fermenting; then draw off the liquor, by running the whole through a coarse cloth; then put

the berries back into the cask, cover them once more with equal parts of spirits and water, stir them up every day for fifteen days, then press them out in a fruit-press; then put away the juice, after having mixed the first and second draining together in a tight barrel; bung it up, and let it remain until it is clear. Draw it off into a clean cask, and set it away for use. You must be careful and strain your juice before putting it in the cask, for if you leave berries in, it will be apt to ferment; in that case the juice loses a great part of its flavor. Juice prepared in this manner will keep any length of time.

6.—*How to prepare Strawberry Juice for Syrups and Cordials.*

Take one head out of a whiskey-barrel, and fill it two thirds full of ripe strawberries; then pour on pure spirits at proof, a quantity sufficient to cover the berries; let them remain in the liquor about twelve days, shifting them every twenty-four hours from

one cask to another, to keep them from fermenting. Then draw off the liquor, by running the whole through a coarse cloth; then put the berries back into the cask, cover them once more with equal parts of spirits and water; stir them up every day for fifteen days, then press them out in a fruit-press; then put away the juice, after having mixed the first and second draining together in a tight barrel; bung it up, and let it remain until it is clear; draw it off into a clean cask, and set it away for use. You must be careful and strain your juice before putting it in the cask; for if you leave berries in it, it will be apt to ferment; in that case the juice loses a great part of its flavor. Juice prepared in this manner will keep any length of time.

7.—*How to prepare Currant Juice for Syrups and Cordials.*

Let the currants ferment eight days in a little water; change them every day; then

mash them up and press out the juice; add to every ten gallons of juice two gallons of alcohol, 95 per cent. Let it stand to settle; draw it off into a clean cask, and put it away for use.

8.—*How to prepare Huckleberry Juice for Syrups and Cordials.*

Let the huckleberries ferment eight days in a little water; change them every day; then mash them up and press out the juice; add to every ten gallons of juice two gallons alcohol, 95 per cent. Let it stand to settle; draw it off into a clean cask, and put it away for use.

9.—*How to prepare Elderberry Juice for Syrups and Cordials.*

Let the elderberries ferment eight days in a little water; change them every day; then mash them up and press out the juice; add to every ten gallons of juice two gallons alco-

hol, 95 per cent. Let it stand to settle; draw it off into a clean cask, and put it away for use.

It is advisable, if convenient, to grind the berries before fermenting; for that purpose a sugar-mill, having the rollers covered over with brass, is very often used; for a small quantity, you can mash them up in a tub.

10.—*Method of preparing Champagne Wines according to the French system.*

Take 50 gallons of old Sauterne or Barsac wine; put it into a cask that will contain 65 gallons; add to it 35 pounds of rock-candy dissolved in 3 gallons of boiling water; then add 2 gallons of brandy (cognac is the best); fine it with 4 ounces of French gelatine; let it stand ten days; draw it off into a clean cask, and let it stand fifteen days more; then charge it with artificial gas, and bottle it; be sure the corks are not put in too far, in order that they may come out easy. You next place the bottles in a rack made for the purpose;



place them upside down. In the course of ten days a fermentation takes place, caused by the addition of the rock-candy to the wine; this fermentation eventually cleanses the wine of all its impurities, but requires great skill and patience and a certain amount of time to bring it to perfection. About once every two weeks each bottle must be taken by the bottom and shaken very quickly, being careful to keep the bottom in a perpendicular position while doing so; this causes the tartar or sediment to settle toward the cork; by repeating the above operation once or twice a month, all the impurities of the wine will in the course of nine to twelve months be settled on the cork; the wine is then left to remain in that position until it is wanted for market; an experienced person then takes the bottles out of the rack one at a time, keeping them in the position that they were in while in the rack; he then holds the bottle over a large tub, cuts the cord, lets the cork out and with it the sediment; it is done so quick that he does not lose more than a quarter of a



wine-glass full; he then turns the bottle up, with his thumb over the neck, and places it under a corking machine where it is recorked; it is taken from thence, with a pair of tongs, to the tying machine, when the cord is put on, then the wire capsules, or tinfoil, labeled, packed, and sent to market. Wine prepared in this way will stand any length of time, and never rile or become cloudy.

#### IMITATION CHAMPAGNE.

11.—*Preparation of Champagne, as successfully employed by Leonard Monzert.*

Take of any white wine (old wine is best)  
45 gallons.

Of heavy white syrup, 4 gallons.

High-flavored brandy, 1 gallon.

Of high-proof spirits, 95 per cent. 2 gallons.

And a half pint Marseilles wine, to give it the real Champagne color.

Put the whole into a cask and fine it with French gelatine, 4 ounces.

3 white of eggs.

Mustard powdered, 1 ounce.

Dissolve the gelatine the evening previous in one pint of lukewarm water; beat it up to a froth when you are ready to use it; then add the eggs and mustard, and beat it again (the best article to beat with is a handfull of willows tied together in the form of a wisp); then pour the whole into the wine; agitate it well. Let it stand ten days, then draw it off into clean casks, and it is ready for charging, which is done in a soda-water apparatus. Agitate the wine well while charging, until the gauge shows 80 degrees; then, instead of bottling, you must have some strong casks similar to beer-barrels; and with the aid of a guttapercha pipe and an air-valve (which you can purchase of any of the manufacturers of soda-water apparatus), you turn your wine into the casks; bung it up carefully, and let it remain in that state 25 days, then draw it off into open tanks, and by agitating you will work all the gas out; then turn it through a felt filter, after which you fine it again, the

second time with the white of 6 eggs beaten to a foam with about one gill of the wine. Let your wine stand eight days ; draw it off into a clean cask, and let it stand ten days longer ; charge it as before, with the exception, that the gauge must indicate from 60 to 65 instead of 80 degrees ; the consequence will be that the wine having been subjected to a higher pressure, the charge of 60 to 65 degrees will have no effect on it except to give it the life necessary to make it sparkle Wine prepared in the above manner has gone to California and returned, and remained as clear and transparent as crystal.

### 12.—*Champagne for Present Use.*

Take of any white wine (old wine is the best), and to every fifty gallons of wine add four gallons clear white syrup, one gallon cognac, two gallons spirits, 95 per cent. Fine the whole together with four ounces of French gelatine beaten to a froth, or with the whites or shells of six fresh eggs. Let

it stand about ten days ; then draw it off into a clean cask, where it should remain a few days longer. Then proceed to charge the wine in a soda-water apparatus ; be sure that the fountains are perfectly clean ; fill the fountain about two thirds full, and let the artificial gas pass into the wine very slow, and shut it off every time you agitate the wine, which must be done very frequently, until the gauge on the apparatus indicates seventy degrees. The wine is then ready for bottling, which is done in the same manner as soda-water.

### 13.—*Remarks on Bottling.*

Wines should not be bottled in cloudy weather. They never look as transparent as when bottled on a clear day. If at any time wine is found too strong, never add water to it, unless it has previously been boiled.

14.—*To make Wine with Grapes.*

Let the grapes hang until they are quite ripe, then cut them down with scissors; bring them to your press in small quantities, to prevent their breaking or pressing one another; next you pick them off the stalks. Be careful to leave out all that are mouldy and green; then put them at once into a press; press them as quick as possible, and as the juice runs out put it in casks, and bung it up tight. In a few hours the fermentation begins, which in case the casks are not firm would burst them. The best casks for the purpose are heavy and iron bound. Place the casks in a cool place, so that the frost will get to them. As soon as the fermentation is over rack it off into clean casks, and place them in a cellar, where they should remain a few months before it is ready for use. If it should show signs of a second fermentation, rack the casks a second time; if that does not stop it, you must add to the

alcoholic strength of the wine by adding 2 gallons spirits, 85 per cent., to every 60 gallons wine, or more if the nature of the grape requires it. Wines prepared in this manner are considered the best, and will keep any length of time.

15.—*Method of preparing Currant Wine.*

Take 1 quart or strained currant-juice, 2 quarts of water, 3 pounds of crushed sugar; stir well together; let it stand 24 hours; skim it, and set it in a cool place, where it will ferment slowly in about four days. Close up the barrel tight; let it remain until clear, and if you do not wish to bottle it, draw it off into a clean cask, and put it away in a cool place.

16.—*Method of preparing Ginger Wine.*

Take 3 gallons of water, 3 pounds of sugar, 4 ounces of Jamaica ginger; boil one hour, and strain through a sieve; add

3 lemons, cut up fine, and a half pint yeast. Mix together in a tight cask ; let it ferment one week ; draw it off, and it is ready for use.

17.—*Method of preparing Ginger Wine for the Trade.*

Take  $1\frac{1}{4}$  gallons of elderberry juice, 2 gallons of spirits, 95 per cent., 8 gallons of water,  $1\frac{1}{2}$  gallons of gum-syrup, 12 ounces tincture of ginger, 2 ounces tartaric acid tincture, 1 pint of raspberry juice. If the juice is clear it requires no filtering ; if it shows signs of being milky, filter through a prepared filter.

18.—*Blackberry Wine.*

take  $\frac{1}{2}$  an ounce ground cinnamon,  
           $\frac{1}{4}$            do.       cloves,  
           $\frac{1}{2}$  drachm cardamom seeds,  
          1       do.       grated nutmeg ;

then take 5 gallons of blackberries. Make them to a pulp, pour on 5 gallons of water,

heat it almost to a boiling point; then add  $1\frac{1}{2}$  gallons of plain white syrup. Fill up a ten-gallon keg, and keep it in a warm place. Keep the keg constantly full from the liquor you have left, and after fermentation has ended, strain and press. Then put in one gallon of high-proof neutral spirits; filter the whole, or fine it; and when clear, bottle it for use. Wine prepared in the above manner is considered equal to most imported wines.

### 19.—*Black Currant Wine.*

Take 5 gallons black currants, made to a pulp. Mix with 5 gallons of water, in which 10 pounds of crushed sugar have previously been dissolved. Heat it to 100 degrees Fahrenheit; fill up a ten-gallon keg; put the keg in a warm place; keep it constantly full, and after fermentation has taken place, strain and press the liquor, and add to it one gallon of good 95 per cent. spirits, and either fine or filter it at your pleasure.



20.—*Birch Wine.*

Take 9 gallons of birch-juice, drawn in the month of February or March from the birch-tree, by boring holes in it. Boil and skim, and cool it down to 100 degrees Fahrenheit; then dissolve in it 9 pounds of sugar, and add 2 ounces of lemon-peels, finely cut. Produce fermentation with one pint of gluten; put the ingredients in a keg, and keep it constantly full till fermentation is over. Filter or fine it, and put it in another keg, in which you have previously burnt a strip of brimstone-paper.

21.—*Fining Wines.*

Take the whites of 6 eggs; beat them up with a wisp into 1 gill of wine. When you have them beaten up into a froth, take 3 gallons of wine out of the cask; put in your eggs; mix them well with the wine; then fill up the cask with the wine you have taken

out. Bung it up, and let it stand eight days. Then draw it off into bottles, or in a clean cask ; but in no case let it stand more than eight days, or the eggs, becoming stale, will spoil the wine.

22.—*Another Method.*

Take half a pint of sheep's or bullock's blood, fresh and warm. Beat it up as you would the eggs, and fine in the same manner. Use a little salt with the blood.

23.—*Another Method.*

This is only used for wines that are very hard to clarify. Take of

Oak bark 1 ounce,

Bone-black 2 ounces,

Powdered mustard 2 ounces,

French gelatine 2 ounces,

The white and shells of two eggs ;

let the gelatine soak in cold water twenty-four hours before using; then beat it up

with a gill of the wine ; when it foams, then add the other ingredients ; beat them up as before ; pour it into the cask ; fill up to the bung, and let it stand ten days. It will then be clear. If this does not clarify your wine, it is because it lacks alcoholic strength. In that case you must add spirits enough to bring it up to the proper standard. This system should not be adopted except in extreme cases, as it precipitates more or less of the color of the wine.

#### 24.—*Fining with Milk.*

Take half a gallon good milk ; boil it and let it cool, and mix it with 40 gallons of the liquor you wish to clarify ; and in the course of three or four days it generally becomes very fine. This recipe is highly recommended, but cannot be vouched for by the author of this work.

25.—*Fining with Potash.*

Take 6 pounds carbonate of potash; dissolve it in half a gallon of water, and by mixing it thoroughly with 40 gallons of liquor it will clarify it in about five days.

26.—*Fining with Alum.*

Take 12 ounces of calcined alum; dissolve it in 1 pint of alcohol, and mix with 40 gallons of liquor. This will clarify your liquor in four days. The above recipe is generally used for brandies, rum, bourbon, gin, and Monongahela whiskey.

27.—*Fining with Fullers' Earth.*

Take of fullers' earth 2 pounds,  
American mustard 2 ounces,  
Bone-black 4 ounces;  
mix the whole with one quart lukewarm water. Beat it up well with a wisp, and

mix it with the liquor you wish to clarify. This mode of fining is only recommended for light-colored wines, such as Madeira, Sherry, Sauterne, White wine, etc.

28.—*Isinglass for Fining.*

Take the isinglass, beat it with a mallet, then put it into a pail, and pour on it some of the liquor you wish to fine; let it soak three days, or until it is quite soft like jelly; then take a wisp and stir it about until it is all of a ferment and white froth; then add the whites and shells of eggs to four ounces isinglass (about six eggs); beat them in with the isinglass; beat the whole until it is all froth; then put the whole into the liquor to be fined; shake the liquor, and let it stand from four to eight days.

29.—*Fining with Lime-water.*

Take half an ounce unslacked lime, with one pint water; stir it and let it stand three hours;

pour the water off; throw away the sediment; then take half an ounce isinglass, cut up small; boil it in the lime-water till it dissolves; then let it cool; beat up to a froth, and pour into the liquor wine or beer; let it stand eight days.

30.—*Remarks on Coloring.*

In the preparation of syrups, bitters, cordials, etc., the greatest care should be taken to obtain the most desirable color; for it is an undisputed fact that what pleases the eye the stomach craves for. Take, for instance, the finest wines, or the most delicate cordials, change their proper color, and they at once become repulsive to the taste. It is often remarked that a person will seldom take a drink without examining the color of the liquor, which, if not agreeable to the eye, is seldom, if ever, found palatable. It is always best to color your liquor before flavoring it. See that it is perfectly clear; then add the aroma. The colorings best suited for the

purpose are caramel, solferino, and turmeric. With those colors you can obtain almost any desired shade you may fancy. Take, for example, equal parts of caramel and solferino, and you obtain a beautiful black raspberry color; two parts solferino and one part caramel makes a strawberry color; two parts caramel and one part solferino makes a dark Port-wine color, and so on; you can obtain from a light rose to a dark brown color. Care should be taken, however, not to mix the two colors together, but to dissolve them separately in the liquor you wish to color.

### 31.—*Sanders Color.*

This color is used only for coloring Stoughton Bitters, and cannot be used in any liquor at a lower degree than 10 per cent. below proof; but if properly managed, makes the handsomest color that can be obtained for cocktails. It is not advisable, however, for a novice to use this color, unless with great care. The system generally adopted is to

place the dry sanders in with the herbs and spices when preparing a batch of bitters, or put the sanders in a filter, and pour the liquor over and let it run through. But the best way is to extract the color by infusion. Take 4 pounds red sanders, 2 gallons spirits 20 above; let it stand five days, or until you want to use it (the longer it stands the better); then, previous to mixing it with the liquor you wish to color, run it through a felt filter.

### RED.

#### 32.—*Cochineal Color.*

1 pound powdered cochineal.

$\frac{1}{2}$  do. calcinated alum.

$\frac{1}{2}$  do. cream of tartar.

$\frac{1}{2}$  do. saleratus.

Boil two quarts water, and pour it on the cochineal; set it on the fire, and while stirring it, drop in, a little at a time, all of the alum, and next the cream of tartar, and lastly the saleratus. Be careful that it does not boil



over. After it has boiled three minutes, take it off and filter it; then add half a gallon alcohol 80 per cent., and filter again; then bottle it for use. This is the color generally used by druggists and confectioners.

### 33.—*Another beautiful Red*

Can be obtained by infusing one pound alcanet in one gallon spirits 20 above. The author, however, does not recommend it.

### 34.—*Solferino.*

This is the handsomest, as well as the most powerful color known to the trade. Take of solferino one ounce, alcohol 95 per cent. one gallon; shake it up well, and in twenty-four hours it is ready for use.

### 35.—*Caramel.*

Take of crushed sugar 7 pounds; add to it one pint of water to dissolve it; boil it in a

copper kettle that will contain five gallons; let it boil, stirring it occasionally, until it gets brown; when it begins to burn, reduce the fire; let it burn until the smoke becomes offensive to the eyes; then try it by dipping a rod into it, and letting a few drops fall into a tumbler of cold water; when you see it settle at the bottom and crystallize, so that it will crack, then it is done. You next proceed to cool it in the following manner: have some water ready, a little more than lukewarm—say about half a gallon; pour it on by degrees, stirring all the time; and when you have poured in all of the water, and mixed it well with the burned sugar, then filter it while hot through a coarse flannel filter.

### 36.—*Caramel*

Can also be made from brown sugar or molasses; but the finer the quality of sugar the better and clearer will be the coloring.

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37.—*Curacoa Color.*

2 pounds Brazil wood.

2 do. Fernambourg wood.

2 ounces cream of tartar.

2½ galls. alcohol 95 per cent.

Let the whole stand together about ten days ; draw off the liquor and replace it with half the quantity of alcohol ; let it stand twelve days longer ; then strain it through a felt filter ; mix the two together and bottle it for use.

38.—*Blue.*

Indigo blue, 30 grains.

Sulphuric acid, 300 grains.

Put them in a stone jar ; stir it with a piece of glass until it is done foaming. It is then what is called liquid blue ; but as it cannot be used for liquors on account of the acid, it must go through another process. Take the liquid, put it into a stone jar that will con-

tain about three gallons; then add to it half a gallon water and half a pound chalk or whiting; stir it till it is done foaming; filter it, and it is ready for use.

### 39.—*Green.*

This color is prepared by making a tincture of saffron and a tincture of indigo; and by mixing them together in different proportions you can obtain any shade of green you may desire.

### 40.—*Yellow.*

Take half a pound American saffron; cut it up very fine; place it in a jar, and pour over it half a gallon alcohol 95 per cent.; put it in a warm place, and let it stand eight days; then filter it and bottle it for use.

### 41.—*Another Method.*

Take one pound turmeric; place it in a stone jar, and pour on one gallon alcohol

95 per cent.; in a short time it will settle at the bottom; then you can draw off the top, clear and use it at once.

42.—*Purple.*

One pint elderberry juice, mixed with half a gallon alcohol 95 per cent., makes a beautiful purple color.

HOW TO PREPARE TINCTURES.

43.—*Tincture of Gentian.*

Take one gallon spirits 95 per cent., 1 lb. Gentian, ground; put them in a stone or glass jar; keep it well corked; shake it up occasionally for fifteen days, then draw off the liquor clear; wash the sediment with one quart of proof spirits, filter it, then put both liquors together; bottle it, and it is ready for use. Be careful to keep it well corked, otherwise you will lose the aroma.

44.—*Catechu Tincture.*

Take one pound catechu; pound it to a powder in an iron mortar; place it in a stone or glass jar; pour over it half a gallon 95 per cent. spirits; let it stand twelve days. Strain the liquor and bottle it for use.

45.—*Tincture of Cardamom Seeds.*

Take of ground cardamom seeds half a pound, spirits 95 per cent. one gallon; let it infuse twenty days in a stone or glass jar; filter it through a common felt filter, and bottle it for use.

46.—*Tincture of Cinnamon.*

Take of ground cinnamon two pounds, spirits 95 per cent. one gallon; let it stand eight days in a stone or glass jar; strain the liquor clear, then wash the sediment with one quart spirits proof. Strain it again,

mix the two liquors together, then run it through a filter prepared with paper.

47.—*Tincture of Orange Peel.*

To one pound dried orange peel (ground), add one gallon 95 per cent. spirits; let it stand ten days; strain it, and it is ready for use. If not used immediately, it is better to bottle it.

48.—*Tincture of Canella Bark.*

To one pound ground canella bark add one gallon spirits 95 per cent. Cork it up in a stone or glass jar; let it stand eight days; strain it, and bottle it for use; then replace the dregs in the jar, and pour over them one quart spirits proof; let it stand twenty days longer, and you will have a tincture almost equal to the first.

49.—*Tincture of Cassia.*

Take of ground cassia one lb., 95 per cent. spirits one gallon ; place the whole in a jar, and let it stand fifteen days ; strain the liquor, and bottle it for use.

50.—*Tincture of Grains of Paradise.*

Take of grains of paradise, ground, one and a half pounds ; pour on one quart of boiling water ; cover them up in a tight vessel, so as to retain the vapor, then pour three quarts of 95 per cent. spirits over them ; cover them up very tight, and let stand eight days ; filter the liquor, and bottle it for use.

51.—*Tincture of Gallengalls.*

Take of gallengalls one half lb., 95 per cent. spirits three quarts ; infuse in a glass jar twenty days ; draw off the liquor ; filter it, and bottle it for use.



52.—*Tincture of Nutmegs.*

Take of ground nutmegs one pound, and of 95 per cent. alcohol one gallon; put the whole in a stone jar, and let it infuse twelve days; draw off the liquor, and bottle it for use. Be careful to cork it up tight, otherwise it will lose its flavor.

53.—*Tincture of Cloves.*

Take one pound ground cloves; warm them over a fire until quite hot, then have your jar ready; put them into it, and pour in 1 gallon 95 per cent. alcohol. Cover them up as quick as possible, and let them stand ten days; draw off the liquor, and put it in bottles well corked.

54.—*Tincture of Wild Succory.*

Take of wild succory one pound, and of 95 per cent. alcohol three quarts; let it

stand in a stone jar, well covered, about ten days; draw it off clear, and bottle it for use.

55.—*Tincture of Caraway.*

Take of ground caraway three quarters of a pound, 95 per cent. spirits one gallon; let the whole stand ten days; strain it, and bottle it for use.

56.—*Tincture of Calamus.*

Take of ground calamus one pound, and of 95 per cent. spirits one gallon; place the whole in a tight jar or bottle; let it stand ten days, and as you want to use it, pour it off of the top.

57.—*Extract of Quassia.*

Take of chipped quassia three quarters of a pound, spirits 20 per cent. above, one gallon; let it infuse fifteen days in a stone or glass jar, well corked; strain it, and bottle it for use.

58.—*Extract of Chamomile Flowers.*

Take of chamomile flowers one pound, of spirits 20 above, one gallon; let it infuse ten days in a pine or cedar keg; shake it up every day, then press out all the liquor; strain it clear, and bottle it for use.

59.—*Extract of Liquorice Root.*

Take of cut liquorice root one pound, and of spirits 20 above, one gallon; let it stand twelve days; press out the liquor; filter it, and bottle it for use.

60.—*Extract of Lemon Peel.*

Take the peel of twelve large lemons; cut them up in small chips, the size of a shirt button; place it in a glass jar, and pour over it one gallon spirits 20 per cent.; let it stand in this manner until the lemon peel has all sunk to the bottom of the liquor; it is then

ready for use. The above preparation requires no filtering or straining.

61.—*Extract of Coriander.*

Take of powdered coriander one pound; place it in a jar, and pour on it one gallon spirits 95 per cent.; let it stand twelve days; strain it through a felt filter, and bottle it for use.

62.—*Extract of Angelica Seeds.*

Take of angelica seeds one pound; steam them for fifteen minutes, then put them in a jar with a close-fitting cover; pour on one gallon spirits 20 above; cover them up, and let stand eight days; pour off the liquor; filter it, and bottle it for use. Be careful not to press the seeds; if you do you will spoil your extract.

63.—*Extract of Fennel Seeds.*

Take of fennel seeds one and a half pounds, wet them with cold water ; let them remain in that condition twelve hours, then put them in a jar ; pour on one gallon spirits 20 above ; stir it up well, and let the whole infuse ten days ; then filter it, and bottle it for use.

64.—*Extract of Saffron.*

This extract can be obtained by boiling, but infusion is the best method. Take saffron one pound, spirits 20 above, one gallon ; infuse together eight days ; let it stand, and use it as you need.

65.—*Extract of Wormwood.*

Take of wormwood one pound, spirits 20 per cent. one gallon, placed in a stone jar ; let it stand twelve days ; draw it off clear, and bottle it for use.

66.—*Extract of Ginger.*

Take of ground Jamaica ginger one pound, and of spirits 20 per cent. half a gallon; let the whole infuse in a glass or stone jar about nine days, and as you want to use the extract pour it off carefully from the top.

67.—*Extract of Virginia Snakeroot.*

Take one pound of snakeroot; cut it up fine; put it in a glass or stone jar, with one gallon of 20 per cent. spirits, and you can use the extract in the course of ten days; but it is better to let it stand a longer time, according as you want to use it.

68.—*Extract of Juniper Berries.*

Take of dried juniper berries half a pound; grind them up to a coarse powder, as you would coffee, and pour over them one gallon alcohol 95 per cent. Place the whole in a

stone jar, and cover it up tight. Let it stand ten days, and filter through felt prepared with paper. It is advisable however to have a small filter for this purpose, as it cannot be used for anything else.

69.—*Extract of Sassafras.*

Take of the sassafras bark one pound, and of spirits at 20 per cent. proof one gallon; let the whole infuse ten days, and draw it off; then pour on the sediment half a gallon more of spirits, and let it stand until you want to use it.

70.—*Cologne Water.*

Take 21 ounces of oil of orange.

21	do.	bergamot.
$2\frac{3}{4}$	do.	neroli.
$6\frac{9}{16}$	do.	lavender.
4	do.	rosemary.
63 drops	do.	roses.
126	do.	cloves.

Dissolve the whole in 12 gallons alcohol 95 per cent.

71.—*Another Method.*

Take 21 ounces of oil of orange.

21            do.            bergamot.

$2\frac{5}{9}$           do.            neroli.

$6\frac{9}{16}$         do.            lavender.

4            do.            rosemary.

63 drops   do.            roses.

126 do.    do.            cloves.

200 do.    essence of amber.

Dissolve in 12 gallons alcohol 95 per cent

72.—*Another Method.*

Take 18 ounces of oil of orange.

18            do.            bergamot.

$2\frac{1}{2}$           do.            neroli.

$6\frac{1}{2}$         do.            lavender.

4            do.            rosemary.

63 drops   do.            roses.

125 do.    do.            cloves.

$\frac{1}{2}$  ounce essence of musk.



73.—*How to prepare Imitation Musk.*

Take 1 drachm oil of amber, 4 drachms nitrous acid (aqua fortis); pour the acid on the oil, a little at a time, stirring it with a glass rod, until it turns to a yellow resin. Cover it well, and in most cases it will answer the purpose of the genuine musk.

74.—*How to prepare Essence of Peppermint.*

Take 1 ounce oil peppermint, cut in

1 pint alcohol 95 per cent.

$\frac{1}{2}$  gill tincture turmeric.

$\frac{1}{2}$  gallon water.

6 gallons spirit proof; filter through a filter prepared with paper.

75.—*How to prepare Essence Wintergreen.*

To  $1\frac{1}{2}$  gallons alcohol 95 per cent. add

2 ounces oil wintergreen.

- 3 drachms tincture solferino.
- 20 drops caramel; then add
- 1½ gallons water.

76.—*How to prepare Essence Cognac.*

Take 1 ounce oil cognac, the green oil is the best; cut it in ½ gallon spirits 95 per cent. Cork it up tight, shake it frequently for about three days; then add 2 ounces of strong ammonia. Let it stand three days longer; then place in a stone jar that will contain about 3 gallons, 1 pound fine black tea, 2 pounds of prunes, having first mashed the prunes and broken the kernels. Pour on them one gallon spirits 20 above. Cover it close, and let it stand eight days. Filter the liquor, and mix with that containing the oil and ammonia. Bottle it for use. This makes the best flavoring known for manufacturing brandies, or for flavoring cordials, syrups, etc. The above proportion should flavor 100 gallons brandy.

## ESSENCES

### 77.—*How to prepare Essence of Gin.*

Take oil juniper berries 4 ounces, 95 per cent. alcohol half a gallon, cedar bark 1 pound, cut the oil in the alcohol; then pour the whole in a large bottle, having first put in your bark. Shake it well, and let it stand ten days. Draw it off, and put it up in bottles, with ground glass stoppers. The above proportions are for 200 gallons of gin.

### 78.—*Essence of Lemon.*

Take 4 ounces of oil of lemon, cut it in 1 gallon alcohol 95 per cent.; then add 1 quart of water and 6 ounces of citric acid, having first ground the acid in a porcelain mortar, and dissolved it in a little water. The above is generally used for making lemonade, or any kind of tart drinks.

## PREPARED PUNCH.

79.—*Empire City Punch.*

Take 5 ounces of sweet almonds.

5 do. bitter almonds.

1 do. powdered cinnamon.

$\frac{1}{2}$  do. cloves.

5 do. plain syrup.

Scald the almonds and peel them ; then mash them up and rub them well with the syrup and spices. Then boil the whole about five minutes in 7 gallons of water, and when cool strain through a plain flannel filter. Then add 2 gallons of good Bourbon whiskey, and 1 gallon of raspberry syrup.

80.—*Kirschwasser Punch.*

Take 7 gallons white syrup,  $\frac{1}{2}$  pint essence of lemon, or  $1\frac{1}{2}$  gallons lemon juice, 5 gallons kirschwasser. Strain it through Canton flannel.

81.—*Manhattan Milk Punch.*

Take the peel of 7 lemons, add the peel of 7 oranges; infuse three days in a pint of spirits 20 per cent. Squeeze all the juice of the lemons and oranges in the liquor, and add 3 pints good rum, 3 pints brandy, and 3 quarts water; one nutmeg grated in 2 quarts milk while boiling. Pour the milk in the liquor, stir it until it is well mixed; then add 1 quart heavy gum syrup. Let it stand 12 hours; filter through a felt filter, and bottle it. It will keep in any climate if well corked.

82.—*Rum Punch.*

Take 6 gallons high flavored Jamaica rum.

.12 do. spirits 20 per cent. above.

12 do. plain syrup.

1 pint raspberry juice.

1 quart tincture of lemon peel.

1 pint caramel.

Mix the whole together, and run it through a

flannel bag. Some people add one wine-glass full of tincture of cloves, and the same quantity of cinnamon. Punch thus prepared can be used either as a hot or cold drink, by mixing it half and half with boiling water. It is very good for a cold in the head. It is also used as an iced drink, by filling a tumbler full of cracked ice, and pouring on the prepared punch. It makes a very pleasant and quite refreshing drink.

### 83.—*Arrack Punch.*

Take 3 gallons Batavia arrack.

6 do. spirits 20 per cent. above.

6 do. plain syrup.

1 pint lemon peel tincture.

Punch prepared in this manner can be used as soon as made.

### 84.—*Wine Punch.*

Take 10 gallons claret wine.

5 do. spirits 20 per cent.

1 pint raspberry juice.  
6 gallons plain syrup.  
1 quart tincture of lemon peel or  
extract.  
2 ounces tartaric acid.  
3 do. cloves.  
3 do. cinnamon.

85.—*Another Method.*

Take 10 gallons port or Marseilles wine.  
3 do. spirits 20 per cent. above.  
6 ounces tartaric acid.  
6 gallons plain syrup.  
6 ounces tincture allspice.

86.—*Whiskey Punch.*

Take 9 gallons of Bourbon whiskey.  
6 do. plain syrup.  
1 pint lemon peel tincture.  
1 do. orange peel do  
6 ounces allspice do.  
1 wine-glass full do. cloves.

87.—*Brandy Punch.*

Take 5 gallons 4th proof brandy.

3 do. plain syrup.

$\frac{1}{2}$  pint lemon peel tincture.

$\frac{1}{2}$  do. orange peel do.

3 ounces allspice.

$\frac{1}{2}$  wine-glass full tincture of cloves.

88.—*St. Domingo Punch.*

Take 10 gallons arrack.

6 do. plain syrup.

10 drops oil cloves.

10 do. lemon.

2 ounces tartaric acid.

5 drops orange oil.

5 do. cinnamon oil.

The oils to be cut in 95 per cent. alcohol about two ounces.



89.—*Wedding Punch.*

Take 3 ounces sliced pineapples or  $\frac{1}{2}$  pint of juice.

6 grains of vanilla.

1 grain ambergris.

1 pint lemon juice.

1 bottle claret or port wine.

1 pint lemon syrup.

$\frac{1}{2}$  lb. sugar dissolved in one half pint boiling water.

Mix the whole together; let it stand a few hours; filter through flannel. In preparing this punch be very careful to rub the vanilla and ambergris with sugar in one pint of strong brandy for a few hours; shake it up frequently, and then mix with the other ingredients.

90.—*Roman Punch.*

Take  $\frac{1}{2}$  gallon boiling syrup.

$\frac{1}{2}$  do. brandy.

$\frac{1}{2}$  gallon Jamaica rum.

Then take 42 eggs and beat them to a froth with the juice of 2 lemons; mix the whole together; strain it through a felt or close flannel filter, and bottle it for use.

### COCKTAILS FOR BOTTLING.

#### 91.—*Brandy Cocktail.*

Take 5 gallons 4th proof brandy.

2 do. water.

1 quart Stoughton Bitters.

1 do. gum syrup.

1 bottle curacoa.

Mix the whole together and run it through a canton flannel filter; bottle it.

#### 92.—*Another Method.*

Take 5 gallons spirits 20 per cent.

2 do. water.

1 quart gum syrup.

1 gill essence of cognac.

1 ounce tincture of cloves.

- 1 ounce tincture gentian.
- 2 do. extract of orange peel.
- $\frac{1}{4}$  do. do. cardamoms.
- $\frac{1}{2}$  do. do. liquorice root.

Mix the above ingredients, and color with equal parts of solferino color and caramel.

93.—*Gin Cocktails for bottling.*

Take 5 gallons of gin.

2 do. water.

1 quart gum syrup.

2 ounces extract orange peel.

7 do. tincture of gentian.

$\frac{1}{2}$  do. do. cardamoms.

$\frac{1}{2}$  do. extract lemon peel.

Mix the whole together, and color with equal parts of solferino and caramel.

94.—*Bourbon Cocktail for bottling.*

Take 5 gallons Bourbon.

2 do. water.

1 quart gum syrup.

2 ounces extract of orange peel.  
 1 do. do. lemon peel.  
 1 do. tincture of gentian.  
 $\frac{1}{2}$  do. do. cardamoms.

Mix the ingredients, and color with equal parts of solferino and caramel.

### MANUFACTURE OF BITTERS.

95.—*How to prepare Boker's Bitters.*

To 10 gallons high flavored Rochelle brandy,  
 add

25 do. spirits proof.  
 3 pounds quassia.  
 $1\frac{1}{4}$  do. catechu.  
 $1\frac{1}{4}$  do. snakeroot.  
 $2\frac{1}{2}$  do. calamus.

Infuse the whole 10 days, then add:

$5\frac{1}{2}$  pounds caramel.  
 $1\frac{3}{4}$  do. tincture solferino.  
 9 ounces do. alcanet.  
 9 do. do. sanders.  
 5 gallons water.

96.—*How to prepare Stoughton Bitters.*

## THE ORIGINAL RECIPE.

Take the peel of 6 oranges.

$\frac{1}{2}$  drachm cochineal.

1 pint alcohol.

$\frac{1}{2}$  ounce canella bark.

$\frac{1}{2}$  do. cardamoms.

Let it stand eight days; draw it off clear and bottle it. For medicinal purposes use French brandy instead of alcohol.

97.—*How to prepare St. Domingo Bitters.*

To 40 gallons spirits proof, add

3 pints caramel.

$\frac{1}{2}$  gallon solferino tincture.

1 quart gentian do.

$\frac{1}{2}$  a pint of calamus do.; then dissolve  
in 95 per cent. alcohol.

15 drops oil cloves.

$\frac{1}{2}$  ounce orange oil.

1 drachm cinnamon oil.

1 drachm nutmeg oil.

1 do. coriander oil.

1½ gallons gum syrup.

Mix the whole together, and reduce it to 15 per cent. below proof.

98.—*How to prepare Catawba Bitters.*

Take of prune kernels 4 pounds; pound them up in a mortar.

4 pounds good raisins.

¼ do. gentian.

½ do. catechu.

1 do. quassia.

½ do. liquorice.

1 do. snakeroot.

½ do. caraway.

2 do. red sanders.

This Bitters is made in the old style, viz.:

An open cask with a false bottom; the false bottom being perforated with ¼ inch holes, is placed two thirds of the way down and then covered with a piece of coarse linen, and corked tight around the edges, so that the

liquor cannot go to the bottom without passing through the cloth. The whole ingredients are put in together, and the spirits, 40 gallons proof, is poured on to them, when the whole is left to steep, and in about ten days it is fit to draw off.

99.—*How to prepare Castillian Bitters.*

To 80 gallons spirits proof, add

½ pound ground gentian.

1 do. liquorice.

4 ounces coriander.

4 do. cardamoms.

6 do. dandelion roots.

2 pounds orange peel.

2 ounces grains paradise.

4 do. sweet flag.

The spirits is put into an open tank; the spices are tied up in small bags, separately, and are left to soak in the spirits about 20 days, or until the spirits has extracted all the substance from the herbs and spices. The bags are then removed and the liquor reduced

to the proper standard, which is about 20 per cent. below proof; it is then colored with caramel, and after standing a few days it is bottled.

100.—*How to prepare Golden Bitters.*

To 20 gallons spirits, proof, add  
20 do. New England rum.  
 $\frac{1}{2}$  pound quassia.  
4 ounces sweet flag.  
4 do. cardamons.  
2 do. grains paradise.  
2 do. Canella bark.  
2 pounds orange peel.  
1 wine glassfull heavy caramel.

Let the whole stand ten days; draw it off and bottle. As a general thing it requires no filtering.

101.—*How to prepare Monzert's Bitters.*

Take 100 gallons spirits, proof.  
 $\frac{1}{2}$  ounce orange oil.



- 1 drachm oil cassia.
- 1 pint calamus tincture.
- $\frac{1}{2}$  do. cardamom tincture.
- $\frac{1}{2}$  do. gentian do.

Color with caramel.

Reduce the bitters, after you have put in the ingredients, from 10 to 15 per cent. below proof; cut the oils in 95 per cent. alcohol before putting them in the liquor.

102.—*How to prepare Barrett's Anti-Dyspeptic Bitters.*

This bitters is made from the same decoction of herbs and roots as used in No. 2 bitters, and is prepared in the following way:

To 40 gallons spirits proof, add

24 do. water.

3 quarts gum syrup.

5 pints St. Croix rum.

$3\frac{1}{2}$  gallons of decoction of bitters.

Put the whole together, color it with caramel, and flavor with a few drops of aniseed oil.

103.—*How to prepare Barrett's Stoughton  
Bitters No. 1.*

- $\frac{1}{2}$  pound wormwood.
- 1 do. canella bark.
- 1 do. cassia.
- 1 do. coriander.
- 1 do. grains paradise.
- $\frac{3}{4}$  do. cardamoms.
- $1\frac{1}{4}$  do. chamomile flowers.
- 4 do. orange peel.
- $\frac{1}{2}$  do. calamus.

Infuse ten days in 10 gallons spirits 20 per cent. ; then take 60 gallons spirits proof, and run it through a felt filter containing 8 pounds red sanders, after which you run the infusion through ; then add one quart white syrup and 10 gallons water.

104.—*How to prepare Barrett's Stoughton Bitters No. 2.*

To 20 gallons spirits, 95 per cent., add

42 do. water.

1½ do. caramel.

1 quart solferino tincture.

4 pounds liquorice root.

1 do. gentian root.

2 do. coriander.

2 do. caraway.

3 do. cassia.

4 do. orange peel.

½ do. cardamoms.

½ do. canella bark.

Boil the herbs and spices in 6 gallons of water about one hour; press them in a fruit press; then add 1 gallon spirits 95 per cent. to every gallon of the liquor; this will congeal it, so that you can filter it clear; you can then put in the rest of the water, then the coloring, and, last of all, the balance of spirits, and it is ready for use.

105.—*How to prepare Monzert's Spanish Wine Bitters.*

To 1 pound Seville orange peel, add

- $\frac{1}{2}$  do. gentian root.
- $\frac{1}{4}$  do. cardamom seeds.
- $\frac{1}{4}$  do. grains of paradise.
- $\frac{1}{4}$  do. gallengals.
- 2 ounces nutmeg.
- 2 do. cloves.
- 1 do. chamomile flowers.
- 1 do. wormwood.

Infuse the whole together in 30 gallons high-flavored Madeira wine; let it stand fifteen days; draw it off, filter and bottle it for use; but in no case must you press spices, as the wine is sufficiently powerful to extract all the nutritious qualities of the herbs and spices, and what remains in them after the infusion is injurious to the health, although it is the custom among manufacturers to press in order to obtain all the substance the herbs will yield.

## SYRUPS,

AS PREPARED BY THE PRESERVE WAREHOUSEMEN.

106.—*Raspberry Syrup.*

Take 1 gallon clear raspberry juice.

20 pounds crushed sugar.

Boil the two together on a slow fire ; skim it well ; do not let it boil more than ten minutes ; when you have it well skimmed, take it off, filter it, and add to each gallon one gill of 95 per cent. spirits and half an ounce tartaric acid ; dissolved in half a wine-glassful of cold water.

107.—*Currant Syrup.*

Take 1 gallon currant juice.

\* 20 pounds loaf sugar.

For this you must have a large kettle, and a smaller one to fit inside (similar to a carpenter's glue-pot) ; have a certain quantity of water in the larger one ; you put your currant

juice, with the sugar, in the smaller kettle, and when your syrup arrives at a boiling point, skim it until no more scum arises ; then let it cool, and filter it ; then add one gill of high-flavored brandy ; this will keep in wood, stone, or glass.

108.—*Orgeat.*

Take 8 pounds of sweet almonds.

12 ounces of bitter almonds.

1½ gallons water.

25 pounds crushed sugar.

In the first place you must peel your almonds. This you can easily do by scalding them with hot water. After they are peeled put them in cold water ; wash them clean ; then pound them up in a mortar (a marble mortar is best) ; you next squeeze in the juice of 4 lemons, and as you pound the almonds add a little water occasionally, until it looks like thick milk ; then add about a quart of water ; then rub the whole through a fine hair sieve, or you can press the juice by pouring

it through a heavy cloth and twisting both ends; and what is left of the almonds put back in the mortar and mash it again, adding a little water each time; repeat this operation until you have extracted all the milk; you next melt your sugar with one gallon water; let it boil three minutes; then pour in your almond juice, stirring all the time, and as soon as it is in take the syrup from the fire and let it cool; you can then flavor it with essence of neroly or tincture of orange flowers; then filter the whole through a Canton flannel filter and bottle it.

109.—*Cherry Syrup.*

Take 1 gallon cherry-juice, well clarified.

16 pounds powdered or crushed sugar.

$\frac{1}{2}$  gallon water.

Boil the whole together five minutes; skim it well; then let it cool, and bottle it.

110.—*Mulberry Syrup.*

Take 1 gallon mulberry-juice.

9 pounds sugar.

1 quart water.

Boil the whole together about three minutes; skim it, and let it stand until cool; stir it occasionally while cooling; bottle it, and seal the corks.

111.—*Strawberry Syrup.*

Take 1 gallon clarified strawberry-juice.

20 pounds loaf sugar.

1 gallon water.

Boil the whole together on a slow fire: let it boil about five minutes; skim it whenever any scum arises; then take it off the fire and stir it occasionally until it gets cool; then add to it one gill of good high-proof spirits and half an ounce tartaric acid, previously dissolved in half a wine-glass of water, and



when quite cold run it through a Canton flannel filter; bottle it, or keep it in a stone jar.

112.—*Lemon Syrup.*

Take 8 pounds of loaf sugar; make it into a syrup by boiling in half a gallon water; let the syrup stand until nearly cold; then add to it one quart of pure lemon juice; then run it through a Canton flannel filter; keep it in a stone jar or bottles.

113 — *Orange Syrup.*

Take 1 gallon of thick white syrup, and add to it 1 quart of fresh orange-juice.

114.—*Ginger Syrup.*

Take 8 ounces of Jamaica ginger.

3 quarts water.

8 pounds sugar.

Boil the whole together about five minutes,

stirring and skimming all the time, and when cold strain it through Canton flannel.

115.—*Pineapple Syrup.*

Take four large pineapples; peel them and mash them up fine; strain through a cloth, to extract the juice, and to every pint of juice add two pounds of sugar; boil the whole three minutes, then strain it.

116.—*Catawba Syrup.*

Take 1 gallon high-flavored Catawba wine, 12 pounds loaf sugar; boil the whole not more than one minute; let it cool, and flavor it with tincture of elder-flowers.

117.—*Absynthe Syrup.*

This is a very rare syrup, and has never been prepared in this country. The following is the original Swiss method: Take of Swiss wormwood or absynthe plant 4 ounces.

Make of it a tincture with 1 pint good brandy ; add to the above 2 ounces extract of dandelion roots, 1 ounce tincture of gentian ; filter through paper prepared filter, and add to the whole 1 gallon of thick plain white syrup.

118.—*Gooseberry Syrup.*

Prepared same as currant syrup.

119.—*Cranberry Syrup.*

Prepared same as mulberry syrup.

120.—*Huckleberry Syrup.*

Prepared same as mulberry syrup.

SYRUPS FOR FAMILY USE AND MEDICINAL PURPOSES.

121.—*Syrup of Damask Roses.*

Take 7 ounces dried petals of the damask roses, 6 pounds crushed sugar, 2 quarts

water; macerate the roses in the water for twelve hours; then strain; boil it down to two pints and a half; then add the sugar; boil it to a syrup.

122.—*Orgeat.*

Boil 2 quarts of milk, with a large stick of cinnamon; let it stand to cool; take out the cinnamon; take 4 ounces sweet almonds; pound them up in a mortar; mix them well with the milk and sugar, enough to make to the consistency of thick syrup; strain it through a fine hair sieve, and flavor with a little rosewater.

123.—*Syrup for Cough and Spitting Blood.*

To 6 ounces comfrey roots, add 12 handsfull plantain leaves, cut up and well beaten; strain out the juice, and add the same weight of sugar, and boil it to a syrup.

124.—*Ginger Syrup.*

To 2 ounces Jamaica ginger powdered put in 1 quart of boiling water, closely covered, twenty-four hours; strain it, and add 3 pounds crushed sugar; boil it to a syrup.

125.—*Wedding Syrup.*

Take  $1\frac{1}{4}$  gallons lemon-juice.

2 do. calves' feet jelly.

8 pounds seedless raisins.

3 gallons of plain white syrup.

Boil the whole together about fifteen minutes; filter it through Canton flannel, then add

4 gallons good sweet cider; then take

8 ounces of ground cloves.

8 do. ground cinnamon.

1 pound ground ginger.

4 ounces lemon peel, cut fine.

4 ounces isinglass, dissolved in

$\frac{1}{2}$  gallon white wine, and

4 gallons French brandy.

Let the spices remain in the brandy twenty-four hours, then filter and put the whole together.

126.—*Elderberry Syrup.*

Take ripe berries ; wash and strain them, and to a pint of juice add a pint of sugar-house syrup ; boil it twenty minutes ; stir it constantly ; when it is cold, add to each quart half a pint French brandy. Syrups of all other fruit can be made by observing the above directions.

127.—*Method of preparing Raspail.*

Take  $\frac{1}{2}$  pound of Angelica seeds, 1 ounce of calamus, 1 ounce of mirrh, 1 ounce of canella bark,  $\frac{1}{2}$  ounce of aloes,  $\frac{1}{2}$  ounce of cloves,  $\frac{1}{2}$  ounce of vanilla, 3 ounces of saffron,  $1\frac{1}{2}$  gallons spirits 20 per cent. above. The proper way to infuse this liquor is to put the whole in a demijohn. After having removed the covering, let it stand in the sun several days ;

be sure that it is well corked. Then filter it, and add the same quantity of gum syrup as you have of liquor.

128.—*Lemon Syrup.*

Pare off the yellow part of the rind of fresh lemons, squeeze out the juice, strain it, and to 1 pint put  $1\frac{3}{4}$  pounds crushed sugar; dissolve the sugar by a gentle heat, skim it until it is clear, then put in the rinds; let it simmer gently ten minutes; strain it through a flannel bag; when cool, bottle it.

129.—*Orange Syrup.*

Squeeze out and strain the juice of oranges, and to 1 pint of the juice add  $1\frac{1}{2}$  pounds crushed sugar; place it on a slow fire, and after the sugar has dissolved you can put in the peel; boil it ten minutes; cool it, and strain through flannel. This can be used to advantage to flavor cordials.

130.—*Blackberry Syrup.*

Take some nice ripe blackberries ; simmer them over a slow fire till they break ; strain them through flannel, and to 1 pint of the juice add 1 pound crushed sugar,  $\frac{1}{2}$  ounce powdered cinnamon,  $\frac{1}{4}$  ounce powdered mace, and 2 table-spoonsfull powdered cloves ; boil the whole fifteen minutes ; strain it through flannel, and when cool, if you wish to improve the flavor add to each pint about  $\frac{1}{4}$  gill French brandy.

## SYRUPS FOR THE TRADE.

131.—*Gum Syrup.*

To 41 lbs. sugar, add

3 gallons water ; boil five minutes.

Measure it out and make it up to 6 gallons syrup.



132.—*Lemon Syrup.*

To 5 gallons gum syrup, add

8 ounces tincture tartaric acid.

1 do. oil lemon, cut in one pint alcohol.

133.—*Lemon Extract.*

To 1 ounce oil lemon, add

48 do. tincture citric acid.

6 gallons gum syrup; fill up with water to make 24 gallons.

Cut the oil in one pint alcohol before putting in the syrup: run it through charcoal filter.

## SODA-WATER SYRUPS.

134.—*Plain Syrup.*

To 6½ lbs. sugar, add

½ gallon water, and the white of one egg.

Boil it until dissolved, and run it through flannel.

135.—*Raspberry Syrup.*

Take 1 gallon plain syrup.

$\frac{1}{2}$  ounce essence raspberry.

$\frac{3}{4}$  do. tincture of tartaric acid.

Color with solferino tincture.

136.—*Lemon Syrup.*

To 1 gallon plain syrup, add

20 drops oil lemon, dissolved in

2 ounces alcohol.

1 do tincture of citric acid.

137.—*Sarsaparilla Syrup.*

To 1 gallon plain syrup, add

10 drops oil anise.

20 do. do. wintergreen.

20 do. do. sassafras.

6 ounces caramel.

Cut the oils in 4 ounces alcohol.

138.—*Ginger Syrup.*

To 1 gallon plain syrup, add  
12 ounces tincture of ginger.  
Strain it if cloudy.

139.—*Vanilla Syrup.*

Take one gallon plain syrup, add half an ounce extract vanilla.

40.—*Wild Cherry Syrup.*

To 4 ounces wild cherry bark, steeped in 1 pint cold water thirty-six hours, press out, and add  $1\frac{1}{2}$  pounds sugar. Strain it.

141.—*Another Method.*

To 1 quart wild cherry juice, clarified, add 6 quarts plain syrup.

5 drops oil of bitter almonds; cut in 1 ounce alcohol 95 per cent. Filter through Canton flannel.

142.—*Blackberry Syrup.*

To 1 gallon plain syrup, add  
1 ounce essence blackberries.  
4 ounces brandy.

143.—*Pineapple Syrup.*

To 1 gallon plain syrup, add  
1 ounce essence pineapples.  
 $\frac{1}{2}$  ounce tartaric acid.

144.—*Strawberry Syrup.*

To 1 gallon plain syrup, add  
1 ounce essence strawberry.  
1 do. tartaric acid.  
Color with tincture of solferino.

145.—*Blackberry Syrup.*

1 gallon plain syrup.  
1 ounce essence blackberries.  
4 do. brandy.

146.—*Banana Syrup.*

To 1 gallon plain syrup, add  
1 ounce banana essence.  
A few drops lemon extract.

147.—*Orgeat Syrup.*

Take 3 ounces sweet almonds, add  
 $\frac{1}{2}$  ounce bitter almonds.  
 $\frac{1}{2}$  do. powdered gum arabic.  
3 do. do. loaf sugar.

Grind the whole together in a mortar, adding a little water at a time until it measures 1 quart. Strain it through flannel and 1 gallon of heavy white syrup.

148.—*Curaçoa.*

Take 1 pound Curaçoa orange peel, quarter of a pound cinnamon ; boil them five minutes with the juice of 16 oranges and 6 gallons plain syrup. Then add 3 gallons spirits 95

per cent. Filter it through Canton flannel, and bottle it.

149.—*Marraschino.*

Take  $3\frac{1}{2}$  gallons spirits 95 per cent.

7 do. plain syrup.

1 do. clear peach juice.

Filter through Canton flannel, and bottle it for use.

150.—*Imperial Nectar.*

Take 2 pounds clarified honey.

1 pound coriander seed.

1 do. fresh lemon peel.

2 ounces cloves.

4 do. styrax calamita.

4 do. benzoin.

$3\frac{1}{4}$  gallons brandy, 20 per cent. above.

2 gallons water.

8 ounces orange water.

$1\frac{1}{2}$  drachm tincture of vanilla.

$4\frac{1}{2}$  gallons plain white syrup.

Let the whole stand for two weeks. Filter it, and color dark red.

151.—*Absinthe*.

Take 26 ounces of fennel seed.

5 ounces anise-seed.

13 ounces liquorice root.

8 gallons alcohol 95 per cent.

6 do. water.

4 ounces peppermint.

12 ounces wormwood.

Let the whole infuse ten days. Press it in a fruit-press, and filter through a paper prepared filter. (See filter No. 1.)

152.—*English Club Sauce*.

Take 25 gallons malt vinegar.

5 do. mushroom catsup.

5 do. walnut do.

10 pounds salt.

3 gallons molasses.

1½ pounds powdered capsicum (or red pepper).

$\frac{3}{4}$  pounds powdered pimento.

$\frac{3}{4}$  do. coriander.

$\frac{1}{4}$  do. cloves.

$\frac{1}{4}$  do. mace.

$\frac{1}{4}$  do. assafœtida, dis-

solved in  $\frac{1}{2}$  gallon spirits proof.

Then take 3 gallons sugar-house syrup; boil it in a kettle until all of the water is boiled out, and it begins to brown. Then let it boil ten minutes longer, and cool it with 1 gallon water; then add to it 1 gallon Canton soy. Put the whole with the other ingredients. This gives the sauce a good body and color.

153.—*Lee and Perrin's Worcestershire Sauce.*

Take 15 gallons white wine vinegar.

10 do. walnut catsup.

5 do. high - flavored Madeira wine.

10 gallons mushroom catsup.



25 pounds New Orleans sugar.  
12 do. salt.  
4 gallons Canton soy.  
2 pounds powdered capsicum.  
1 do. pimento.  
1 do. coriander.  
 $\frac{1}{2}$  do. cloves.  
1 pound chutney.  
 $\frac{1}{2}$  do. mace.  
 $\frac{1}{2}$  do. cinnamon.  
 $\frac{1}{4}$  do. assafoetida, dissolved in 1  
gallon brandy, 20 per cent. above.

Then take 20 pounds hogs' livers; boil them 12 hours in 10 gallons water; replenish the water as it boils away, after which you must hash them up, and mix them well with the water, and strain them through a coarse sieve. Then add the liquor to the sauce, which gives it a good body, as well as that peculiar flavor so much admired by connoisseurs. If you cannot get hogs' livers, use bullocks' livers, but hogs' livers are best.

154.—*Cumberland Sauce.*

Take 30 gallons cider vinegar; add  
12 do. walnut catsup.  
12 pounds salt.  
4 gallons molasses.  
1 do. brandy coloring.  
1 $\frac{1}{4}$  pound red pepper powdered.  
2 $\frac{1}{2}$  do. allspice powdered.  
 $\frac{1}{2}$  do. cloves powdered.  
 $\frac{1}{4}$  do. assafœtida ground in salt.

155.—*Monzert's Worcestershire Sauce.*

Take 240 gallons White wine vinegar.  
36 do. Canton soy.  
30 do. sugarhouse syrup.  
50 do. walnut catsup.  
50 do. mushroom catsup.  
120 pounds table salt.  
15 do. powdered capsicum.  
7 do. pimento.  
7 do. coriander.

4	pounds	powdered	cloves.
4	do.	mace.	
4	do.	cinnamon.	
2½	do.	assafœtida.	

Dissolved in 1 gallon St. Croix rum 20 above.

156.—*Worcester Sauce for Family Use.*

Take 1 gallon White wine vinegar.

1 pint Canton soy, or molasses cooked brown.

1 pint molasses (sugarhouse).

3 half pints mushroom or walnut catsup.

4 ounces salt.

1 do. powdered capsicum.

do. pimento.

½ do. coriander.

¼ do. cloves.

¼ do. mace.

¾ do. cinnamon.

2 drachms powdered assafœtida.

Dissolve the assafœtida in 1 gill good rum;

mix the whole and let it stand forty-eight hours, and you will have a better sauce than you can purchase of any of the dealers. A little chutney will improve the flavor. If you have not catsup, you can use the liquor from preserved mushrooms, or of walnuts. If you object to assafœtida, use two heads of garlic instead, or leave out both at your pleasure.

#### 157.—*Cordials*

Are a combination of alcohol, sugar, and water, flavored to suit the palate and colored to suit the eye. In regard to preparing cordials, especially for medicinal use, great care should be taken to select the finest deoderised French spirits, and avoid using artificial coloring altogether, as the coloring matter, unless the natural color of fruits, &c., is all more or less poisonous to the system. In manufacturing for the trade, whether it is cordials or bitters, the whole art consists in obtaining the most desirable flavors and perfumes. In

order to do so the practitioner must have recourse to the tinctures and extracts, and by experimenting will become familiar with the different odors and aromas, and after a little practice will be able to obtain almost any flavor that may be desired. Take, for example, canella bark, which has a very disagreeable taste when infused by itself, and add to it a little tincture of cloves, and it forms a very agreeable aroma. Vanilla by itself is repugnant, but bruise it up with loaf sugar and it becomes delicious. Wormwood takes its place among perfumes when its excessive bitterness is paralysed with the zest of the orange peel, and so on with the finest perfumes ever discovered. For a person to become a skilful liquorist, he should have a good taste and acute smell, and should be well posted in botany and chemistry. The methods given in this work are those that are the most in use at the present time. To give a description of all the cordials that have appeared and passed away would fill a volume ten times the size of this. The following

recipes are those that have been adopted by nearly all our leading manufacturers, and can be varied to suit the occasion.

158.—*How to prepare Monzert's Life Cordial.*

Take 3 pounds sifted oats, wild succory roots  $\frac{1}{2}$  pound; boil slow in two gallons of water about one hour; then add 2 ounces crystal mineral, 1 pound best honey; boil again for fifteen minutes; then strain it; after which you must make it up to two gallons by adding water; then put in  $\frac{1}{2}$  gallon of St. Croix rum and 1 gill of tincture of quassia; filter the whole through felt, and bottle it. This is the best bitter made for any disease of the lungs.

159.—*Anisette de Hollande.*

Take 54 ounces of ground anise-seed.

27                    do.                    star anise-seed.

1 gallon alcohol 95 per cent.

$2\frac{1}{2}$     do.    water.

6        do.    plain white syrup.

The general way to prepare the above is by distilling ; but it can be done by infusing the ingredients in the alcohol about ten days before adding the water and syrup, and then filter through a Canton flannel filter with a little ground charcoal in it.

160.—*Anise-seed Cordial.*

Take 3 drachms of oil of anise-seed.

3 gallons of alcohol 95 per cent.

2½ do. plain white syrup.

5 do. water.

First put the oil in the alcohol to cut it ; stir it up, and about five minutes after put in the other ingredients.

161.—*Caraway Cordial.*

Take 6 drachms of oil of caraway.

3 gallons of alcohol 95 per cent.

8 do. plain white syrup.

1 do. water.

162.—*Cherry Cordial.*

Take  $4\frac{1}{2}$  gallons of alcohol 95 per cent.

2 do. cherry juice.

5 do. plain white syrup.

3 do. of water.

163.—*Welsh Bragget.*

## THE ORIGINAL WELSH RECIPE.

Take 1 gallon pure water and 1 pound of honey, well mixed together.

1 ounce of rosemary tops.

1 do. bay leaves.

1 do. of sweetbriar.

1 do. of angelica flowers.

$\frac{1}{2}$  do. sliced ginger.

$\frac{1}{2}$  a nutmeg grated.

$\frac{1}{2}$  ounce of mace.

$\frac{1}{2}$  do. cinnamon.

$\frac{1}{2}$  do. cloves.



Boil the whole half an hour ; skim it until it looks clear ; in the meantime, having prepared three gallons of strong ale, mix the two liquids, quite hot, with all the spices ; stir them over the fire for fifteen minutes, without allowing them to boil ; strain it through felt, and set it to cool until it becomes the warmth of new milk ; then ferment it with yeast, and after it has properly worked turn it up and hang a bag of bruised spices in the barrel, where it is to remain all the time of drawing.

164.—*Method of preparing Spanish Cordial for Shortness of Breath.*

Boil a pint of the best honey, and having carefully taken off all the scum, put into the clarified a bundle of hyssop, after having been well bruised, and let them boil together until the honey tastes strongly of the hyssop ; then strain out the honey very hard, and put into it a quarter of an ounce each of powdered liquorice root and anise-seed, and half of

that quantity of powdered elecampane and angelica roots, and one pennyweight each of fine pepper and ginger; let the whole boil together a short time, stirring it all the time; then pour it into a stone jar and stir it occasionally until it is cool; then cover it up and it is ready for use. This, taken night and morning, will in a short time cure all oppressions of the stomach.

165.—*Method of preparing Balsam for the Bowel Complaint.*

Take 12 drops of laudanum.

$\frac{1}{2}$  gill of brandy.

1 ounce of cinnamon.

Shake well together about fifteen minutes; strain it from the dregs, and drink it at a draught. This seldom fails to give instant relief.

166.—*Monzert's Elixir for the Bowels.*

Take 5 ounces anise-seed.

- 3 ounces fennel seed.
- 4 do. parsley seeds.
- 6 do. Spanish liquorice.
- 5 do. senna.
- 1 do. rhubarb.
- 3 do. elecampane root.
- 7 do. jalap.
- 21 drachms of saffron.
- 6 ounces of manna.
- 2 pounds of seedless raisins.
- 2 gallons of brandy.

Mix the whole together, and after standing fifteen days, strain and filter; after which it can be bottled for use. Three wine-glasses full of this remedy, taking one glass one hour before eating, has never been known to fail of effecting a cure.

167.—*Method of preparing Swiss Cordial for the Lungs.*

- Take 1 pint of Jamaica rum.
- 2 ounces balsam tolu.
- 1½ do. of Strasburg turpentine.

1 ounce powdered extract catechu.

$\frac{1}{2}$  do. gum guaiacum.

Mix well together, and keep it near the fire, closely corked, for ten days; shake it occasionally; then let it stand to settle; pour it off clear for use; then add 1 pint of St. Croix rum. Take of this 100 drops in every case where a cough becomes troublesome.

168.—*How to prepare Russian Cordial.*

To 1 gallon spirits 20 per cent. above proof,  
add

4 drachms of angelica seeds.	} powdered.
2 ounces coriander do.	
$\frac{1}{2}$ do. fennel do.	
$\frac{1}{2}$ do. anise do.	

juice of 5 lemons, with the rinds.

1 pint gum syrup.

Stand five days, and filter.

169.—*How to prepare Cordials for the Trade.*

## BLACKBERRY BRANDY.

To 10½ gallons spirits 95 per cent., add

18 do. water.

6¾ do. plain syrup.

3 do. raspberry juice.

15 do. blackberry juice.

If not dark enough, color with caramel.

170.—*How to prepare Cherry Brandy.*

To 7 gallons spirits proof, add

7½ do. water.

7 do. cherry juice.

2 do. white syrup.

1 do. black raspberry syrup.

171.—*How to prepare Strawberry Brandy.*

To 10½ gallons spirits 95 per cent.

18 do. water.

6 $\frac{3}{4}$  gallons plain syrup.

15 do. strawberry juice.

3 do. currant juice.

Color with equal parts of caramel and solferino.

172.—*How to prepare Peppermint Cordial.*

To 1 drachm oil peppermint, cut in

1 ounce alcohol.

$\frac{1}{2}$  a gallon spirits proof.

1 quart gum syrup.

1 do. water.

Filter through a charcoal filter.

173.—*How to prepare Rose Cordial.*

To 19 gallons spirits proof, add

2 do. water.

18 do. gum syrup.

1 do. rosewater.

Color it with solferino a rose-color.

174.—*How to prepare Noyau Cordial.*

To 19 gallons spirits proof, add  
3 do. water.  
1 ounce bitter almond oil, cut in  
1 quart alcohol.  
18 gallons gum syrup.

175.—*How to prepare Parfait Amour or  
Perfect Love Cordial.*

To 19 gallons spirits proof, add  
2 do. water.  
18 do. gum syrup.  
 $\frac{1}{2}$  ounce bergamot oil.  
3 drachms lemon oil.  
Make it rose-color.

176.—*How to prepare Anisette Cordial.*

To 19 gallons spirits proof, add  
3 do. water.  
3 do. gum syrup.

6 drachms anise-seed oil.

Cut the oil in the alcohol before adding the other ingredients.

177.—*Elderberry Beer.*

Take a hogshead of the first and strong wort, and boil one bushel of picked elderberries; strain them when cold. Work the liquor in the hogshead, and when it has lain about one year, bottle it, and you will have a liquor fully equal to the best Port.

178.—*Wahoo Beer.*

Take 2 ounces sweet fern.

- |               |     |                 |
|---------------|-----|-----------------|
| 1             | do. | sarsaparilla.   |
| $\frac{1}{2}$ | do. | wintergreen.    |
| 1             | do. | sassafras.      |
| 2             | do. | princes pine.   |
| 2             | do. | comfrey root.   |
| 2             | do. | burdock root.   |
| 1             | do. | nettle root.    |
| 1             | do. | solomon's-seal. |



4 ounces black birch. Boil in  
4 gallons water with 4 raw potatoes  
cut up fine; boil six hours; strain the  
liquor; add 1 quart molasses to 3 gallons  
beer; then brown a loaf of bread and put it  
into the liquor; before it gets quite cold put  
in a pint of good yeast; let it ferment twenty-  
four hours, and you can bottle it or put it in  
a tight keg.

179.—*Lemon Beer.*

Take 1 gallon water.

1 lemon sliced.

1 table-spoonful ginger.

$\frac{1}{2}$  pint yeast.

1 do. sugar-house syrup.

Let it stand twenty-four hours in a keg,  
and it is ready for use. If it is to be bottled,  
be careful to tie down the corks.

180.—*Hop Beer.*

Take 5 quarts water.

6 ounces hops.

Boil 6 hours, strain the liquor, then add  
4 quarts more water.

12 table-spoonsful ginger, and boil  
3 hours longer; strain and mix it with  
the other liquor; add half a gallon molasses;  
then take a loaf of bread, brown it very brown,  
and put it in; after having been pounded  
fine like coffee, before it gets quite cool add  
one pint of good brewers' yeast; let it ferment  
36 hours, then draw it off into a clean keg,  
or you can bottle it.

181.—*Ginger Beer.*

Take 2 lbs. brown sugar, and pour on it  
2 gallons boiling water.

1 quart molasses.

2 ounces cream tartar.

2 do. ginger.

Stir it up and put it into a keg, then add half  
a pint good yeast; bung it up close; shake it  
up well and bottle it after 24 hours; in ten  
days it will sparkle and foam like champagne;  
if you desire you can add two lemons.

182.—*Another Method.*

To 2 gallons water add

2 ounces ginger.

1 pint molasses.

1 gill of yeast.

In two hours it is fit for use.

183.—*Spruce Beer.*

Take 2 ounces of hops.

2 do. chips sassafras root.

10 gallons water.

Boil 20 minutes; strain it, and turn on while hot one gallon molasses.

2 table-spoonfuls essence of spruce.

2 do. do. do. of ginger.

1 do. do. pounded allspice.

Put into a cask, and when cold enough add 1 quart yeast; let stand 24 hours; draw it off or bottle it.

184.—*Root Beer.*

SUCH AS SOLD BY DRUGGISTS IN THE CITY OF  
NEW YORK.

Take 1 ounce of yellow dock.

1 do. wintergreen.

1 do. sassafras.

1 do. allspice.

$\frac{1}{2}$  do. coriander.

$\frac{1}{2}$  do. wild cherry bark.

$\frac{1}{4}$  do. hops.

3 quarts molasses.

Pour boiling water on the ingredients and let them stand 24 hours; filter the liquor and add  $\frac{1}{2}$  pint yeast, and it is ready for use in 24 hours.

185.—*Fining Beer.*

It is most desirable to have beer fine of itself, which it seldom fails to do in due time if rightly worked, but as disappointment sometimes happens, it will be necessary to know

what to do in that case. Take ivory shavings boiled in wort or hartshorn; put the shavings into the cask before it is bunged down; this will fine the beer, and do much towards keeping the liquor from growing stale. Isinglass is the most common thing used in fining all kinds of liquors, but ivory shavings prepared in the above manner are best for malt liquors.

186.—*Plantation Beer.*

Take 3 bunches of sweet fern.

3 do. sarsaparilla.

3 do. wintergreen.

3 do. sassafras.

3 do. prince pine.

3 do. spicewood.

Grind the above ingredients in a spice mill, then heat 8 gallons of water, and when hot, put in the ingredients, and boil the whole about one hour; strain it; then take 3 gallons of water and boil in it  $\frac{1}{2}$  lb. of hops; strain it and mix the two decoctions together, then add to the whole one gallon of molasses; then

roast a small loaf of bread; soak it in fresh brewers' yeast, and put the whole together in a 10-gallon keg; and when the fermentation is over, take the white of an egg, beat it to a froth, and mix it well with the beer; bung up the keg and let it stand until clear, then bottle it for use.

187.—*Family Beer.*

Take 10 gallons boiling water.

10 ounces cream tartar.

15 do. ground ginger.

10 lemons cut in slices.

Let the whole stand together until nearly cool; strain it, and add to the liquor 15 lbs. brown sugar; then cut in 4 ounces of alcohol,  $\frac{1}{2}$  an ounce each of oil of cloves and oil of cinnamon, and when about lukewarm put in a pint of yeast; and in about 14 hours skim and filter it; and if bottled, be careful to tie on the cork well.

## BRANDIES.

188.—*Domestic Brandy.*

Take 100 drops oil of cognac, cut in  
 $\frac{1}{2}$  a pint of alcohol.  
3 drachms orris-root powder.  
1 do. cut vanilla.

Let the whole stand in the alcohol together about 24 hours, then add one gallon spirits 20 above, and filter through a felt filter; then add 9 gallons more of the best quality pure spirits proof, half a gallon water, and one pint plain white syrup. Color with caramel.

189.—*Another Method,*

AS ADOPTED BY L. MONZERT.

Take 1 pint essence of cognac.  
15 gallons pure spirits (very fine) 20  
per cent. above proof.  
 $\frac{1}{2}$  pint plain white syrup.  
Color with caramel.

190.—*Peach Brandy.*

Take 20 drops oil of bitter almonds.

$3\frac{3}{4}$  gallons alcohol 95 per cent.

$5\frac{1}{2}$  gallons water.

$\frac{1}{2}$  gallon plain syrup.

1 pint of peach jelly.

$\frac{1}{2}$  gill extract of ginger.

1 lemon cut in slices.

30 drops nutmeg-oil.

1 drachm allspice powdered.

5 pints water.

Filter the whole through paper filter.  
(See Prepared Filter, No. 1.)

191.—*Spiced Brandy.*

Take 2 ounces of cinnamon, ground.

$\frac{1}{2}$  oz. of cloves do.

$\frac{1}{2}$  oz. cardamoms do.

1 oz. galanga root do.

1 oz. ginger do.

Put the whole into a keg and pour 10 gal-



lons good French brandy; let it stand 10 days and filter.

192.—*How to prepare Raspberry Brandy.*

To 10½ gallons spirits 95 per cent. add

18 do. water.

7 do. plain syrup.

18 do. raspberry juice.

1 ounce tartaric acid.

Color with caramel.

193.—*Blackberry Brandy.*

THE WAY IT IS PREPARED FOR SHIPPING.

Take 1 ounce of ground cinnamon.

½ do. do. cloves.

½ do. do. mace.

¼ do. do. cardamom seeds.

3 gallons blackberry juice.

10 do. alcohol 95 per cent.

4 do. plain white syrup.

13 do. water.

Let the spices remain in the alcohol about eight days; filter the liquor, then add the other ingredients.

194.—*Grunewald Brandy.*

Make an infusion of

1 pound orange peel.

1 do. centaurium.

4 ounces of ground ginger.

5 do. calamus root.

4 do. wormwood.

2 do. trefoil.

5 drachms oil of cloves.

5 do. do. cinnamon.

3 do. do. peppermint.

5 gallons alcohol 95 per cent.

After having infused the above ten days, strain out the liquor and add to it

3 quarts plain white syrup.

5 gallons water. Color with caramel.

195.—*To prepare Shrub.*

Take a lot of ripe cherries free from stems; boil them until the juice is extracted; then strain them through a coarse cloth; sweeten to suit the palate; then add to every quart of the liquor one gill of good brandy. This, as well as other preparations of this kind, forms a delicious summer beverage.

196.—*Currant Shrub.*

To 1 pint strained currant-juice, add one pound crushed sugar; boil it ten minutes; skim it while boiling; and when lukewarm, add to every quart a gill of French brandy, and run it through a Canton flannel filter. This can be bottled and will keep in any climate.

197.—*Raspberry Shrub.*

Take 1 quart of vinegar.

3 do. of ripe raspberries.

8 pounds sugar.

Let it stand 24 hours; strain it; then boil the liquor half an hour; skim it well; then add half a gill of brandy to each quart of the liquor.

198.—*Lemon Shrub.*

Take the rind of fresh lemons; squeeze out the juice; strain it; and to each pint put 1 pound of powdered sugar and 3 table-spoonfuls of brandy; soak the rind of the lemon in it, and let it stand two days.

199.—*Directions for Pickling.*

Take sharp malt vinegar for all kinds of pickles; use brass utensils, first thoroughly cleaning them; and suffer no vinegar to cool in them, as the verdigris so formed is very poisonous; take at the rate of half a teacup of salt, 1 tablespoon full of alum; boil them in 3 gallons vinegar. This will answer for most purposes; keep your pickles in a cool, dry place, in glass, stone, or wood; it is essen-

tial to the beauty and excellence of the pickles that they should be kept covered over with vinegar. All kinds of pickles should be stirred up occasionally and the soft ones taken out. If the vinegar becomes too weak, throw it away and pour on fresh vinegar. Whenever any scum rises, scald the vinegar.

200.—*Cucumber Pickles.*

Gather the small green ones; those that are of a quick growth are best; pour on them boiling hot brine, and let them remain 24 hours; take them out, let them dry, and put them into sharp vinegar; repeat the same process daily, or as often as you wish to make additions. The same brine may be used several times, pouring it on each mess of cucumbers boiling hot, and let them remain 24 hours before taking out, drying, and putting them in vinegar. When you have done pickling, scald the vinegar three days in succession, pouring it on the cucumbers boiling, and if necessary, add new vinegar.

201.—*Another Method.*

Scald them in brine; put them in a mixture of 1 part whiskey to 3 parts water; cork them closely, and in a short time you have pickles of a very fine flavor, hard, and of their original color.

202.—*Pickled Tomatoes.*

Prick the skins of your tomatoes; spread them in layers, and on each layer put pounded mace, cloves, and cinnamon, and pour cold vinegar over the whole. The vinegar from tomatoes thus prepared is preferable to catsup.

203.—*Muskmelons.*

Take green muskmelons, quite ripe, but not soft; cut off the side that lay next the ground; take out the seeds; soak the melons in a brine, made of 1 pint of salt to 2 gallons

water, for four days ; take them out ; sprinkle the inside with powdered cloves, pepper, and nutmeg ; fill them up with fine strips of horse-radish, cinnamon, and small string-beans ; fill the crevices with American mustard-seed ; put back the piece of melon that was cut off ; bind it on tight with white cotton cloth ; place in a stone jar ; boil alum and salt in vinegar in the proportion of 6 spoonfuls of salt to 1 of alum and 3 gallons vinegar ; pour the brine on the melons scalding hot.

204.—*Butternuts.*

Pick the nuts the first days in July ; see that they are soft enough so that you can stick a pin through them ; lay them in salt and water ten days, changing the water every day ; then rub off their coat with a coarse rough cloth ; and for 100 nuts make a pickle in the following manner :

2 quarts vinegar.

1 ounce pulverized sugar.

1 do. ginger.

- $\frac{1}{2}$  ounce mace.
- $\frac{1}{2}$  do. cloves.
- $\frac{1}{2}$  do. nutmegs.
- 1 spoonful mustard-seed.

Put the spices in a thin muslin bag; lay in the vinegar with the nuts; boil all together a few minutes, and set them away.

205.—*Walnuts.*

Gather them early in July; put them in strong brine nine days; change them every other day; then take them out and wipe dry with a woollen cloth; put them in cold vinegar and salt; let them remain about six weeks; then make a pickle of

- $\frac{1}{2}$  ounce powdered mace.
- $\frac{1}{2}$  do. cloves.
- $\frac{1}{2}$  do. nutmeg.
- $1\frac{1}{2}$  do. whole pepper.
- 1 do. race vinegar.
- 1 do. garlic.
- 2 do. shallots.
- 1 do. bruised mustard-seed.



2 ounces horseradish.

1 gallon vinegar.

Boil it, and when cold turn off the old vinegar from the nuts, and pour it on the pickles, and cork them up tight.

206.—*Cabbage.*

Take purple cabbage; strip off the loose leaves; quarter them; put them in a keg; sprinkle plenty of salt on them; let them remain seven days; then make a pickle in the same way as for walnuts, with

1 gallon vinegar.

1 ounce powdered mace.

1 do. peppercorns.

1 do. cinnamon.

1 do. cloves.

1 do. allspice.

Put a little alum in the vinegar, and pour it on boiling hot; let the salt remain on the cabbage; repeat the boiling and pouring it on six or seven times in as many days. This has the effect to soften the cabbage.

207.—*Cabbages and Cauliflowers.*

Slice some red cabbage into a colander ; sprinkle each layer with salt ; let it drain two days ; then put into a stone jar or wood ; cover it with boiling vinegar ; add a few slices of red beet, and use spices according to your taste. Cauliflowers cut into bunches, and thrown in after being salted, will have a beautiful red color.

208.—*Peppers.*

Take such as are fresh and green ; cut a small slit in them, and after having taken out the seeds, wash them ; pour weak boiling brine over them ; let them stand four days, renewing the brine each day, and pouring it on boiling hot ; cut some cabbage very fine ; season it with cinnamon, mace, and cloves ; stuff the peppers with it, sow them up, and again turn the brine boiling hot on them, adding a little alum.

209.—*East India Pickle.*

Chop cabbage very fine; leave out the stalks; to each cabbage add 2 onions and 1 horse-radish root; also cut up with 2 green peppers; soak the whole in salt and water five days; then make a pickle as follows:

To 1 gallon of vinegar, add  
2 ounces powdered mace.  
2 do. cloves.  
2 do. cinnamon.  
2 do. allspice.

Then turn off the brine, and pour on the pickle boiling hot; renew the operation the following day, adding a little alum to the pickle.

210.—*String-Beans.*

Take those that are small and tender; soak them in brine (prepared same as for other pickles); change it every four days; then scald them with the same liquor; and when

cold, turn off the brine, and pour over them boiling hot pickle made of vinegar, mace, allspice, and peppercorns.

211.—*Gherkins.*

Put them in strong brine, and keep them in a warm place until they turn yellow ; then pour off the brine and pour on boiling vinegar ; keep them in it until they turn green ; then pour off the vinegar, and add fresh scalding vinegar, seasoned as follows :

To 1 gallon vinegar, add

2 ounces peppercorn.

1 do. mace.

1 do. allspice.

$\frac{1}{2}$  do. alum.

4 do. salt.

212.—*Mushrooms.*

Peel them, and stew them in just water enough to keep them from sticking to the bottom of the stewing-kettle ; shake them

up occasionally to keep them from burning. When tender take them out, and put them in scalding vinegar, prepared in the following manner:

To 1 gallon vinegar, add  
4 ounces salt.  
1 do. mace.  
1 do. peppercorns.  
 $\frac{1}{2}$  do. cloves.

213.—*Another Method.*

Take buttons only such as are fit for this use; rub them with a soft flannel and salt; put them in a stewpan with a little mace and pepper as the liquor comes out; shake them well; keep them over a gentle fire, until it is all dried in again; then put as much vinegar into the pan as will cover them; let it come to a boil, then turn them out, and keep them in stone, glass, or wood.

214.—*Peaches.*

Take peaches fully grown, and just before becoming mellow ; put them in brine strong enough to bear up an egg ; let them remain one week ; then take them out, wipe them dry, then put them in a pickle-jar, and make your pickle according to the following directions :

Take 1 gallon vinegar.

$\frac{1}{2}$  ounce powdered cloves.

$\frac{1}{2}$  do. peppercorns.

1 do. sliced ginger

$\frac{1}{2}$  do. mustard-seed.

2 do. salt.

Turn it on the peaches boiling hot, and when cold boil it again ; repeat the operation every twenty-four hours for several days.

215.—*Apricots.*

Take some nice apricots ; let them be covered in brine, strong enough to bear up

an egg, and after remaining one week, take them out; wipe them dry; put them in a pickle-jar, then make your pickle as follows:

1 gallon vinegar.

$\frac{1}{2}$  ounce powdered cloves.

$\frac{1}{2}$  do. peppercorns.

1 do. sliced ginger.

$\frac{1}{2}$  do. mustard-seed.

2 do. salt.

Turn it on the fire boiling hot; let it stand until it gets cool; repeat the operation the following day and for several days in succession.

### 216.—*Beets.*

Boil them soft; put them into cold vinegar with a little salt; set them in a cool place; be careful not to cut or scrape them before boiling. Beets should be kept swimming in weak vinegar.

217.—*Tomato Catsup.*

Take full-grown tomatoes; cut out the stems; stew them until soft; then rub them through a hair sieve; set the pulp on the fire; then add salt, pepper, cloves, and some use a little garlic; stew the whole together until thick enough. If well seasoned, will keep any length of time.

218.—*Another Method,*

AS GENERALLY ADOPTED BY LARGE MANUFACTURERS.

Take equal parts of tomatoes and pumpkin; stew them until quite soft; then rub them through a hair sieve; set the pulp on the fire; season it with salt, pepper, cloves, and mace; stew the whole together until thick enough. Catsup made in this way has a handsomer color and a better body, and commands a readier sale, than if made of pure tomatoes.



219.—*London Club Sauce.*

Take 30 gallons vinegar.

10 do. mushroom catsup.

8 pounds salt.

3 gallons molasses.

2 do. Canton soy.

1½ pounds red pepper, powdered.

½ do. pimento do.

½ do. coriander do.

½ do. cloves do.

¾ do. mace do.

2 do. garlic ground up with

salt.

## THE ART OF PRESERVING.

220.—*To preserve Fruit Dry.*

Take the white of eggs ; beat them up in a little water, and after dipping in the bunches of grapes or other fruit, and letting them get a little dry, roll them in powdered sugar ; then lay them on a sieve, and place them in

an oven to dry ; keep turning them, adding sugar until they become perfectly dry ; then pack them away in some dry place, and in this manner they will keep the whole year.

221.—*Preserved Peaches.*

Select some nice peaches, not too ripe ; pare them and cut them up in quarters ; take out the kernels and break them ; then put parings and peaches into your preserving kettle, with a little water ; boil them until they are tender ; then take them out and spread the peaches in a large dish to cool ; strain the liquor through a flannel bag, and let it stand until next day ; then add to each pint of liquor one pound of crushed sugar ; put the whole together in a kettle again with the peaches ; boil them on a slow fire until quite soft ; be sure the liquor is well skimmed ; then take out the peaches ; place them into jars ; pour the liquor over them while yet warm. Care should be taken not to boil too long, as it darkens the peaches. If you wish to pre-

serve them whole, thrust out the stones with a stick, and fill up the space with the kernels blanched. If you wish to preserve whole, take 10 pounds sugar to 10 pounds peaches ; let them lie in their syrup two days ; take them out ; scald them ; put them into thick syrup. Other fruits can be done in the same way.

222.—*To preserve Peaches in Brandy.*

Take nice fruit, not too ripe ; put it in a pot ; cover it over with weak lye ; let it lay one hour ; wipe it with a soft cloth, and lay it in cold water ; take the same weight in sugar as you have of fruit, and add enough water to cover the fruit ; stew fifteen minutes ; take out the fruit ; lay it on dishes to cool ; then boil the syrup until reduced one half, and when cool, add the same quantity of brandy as of syrup ; put your fruit in jars, and fill up with liquor. The above method will do for peaches, apricots, plums, cherries, and pears.

223.—*To preserve Quinces.*

Pare your quinces ; take out the core, and also the parts that are knotty ; cut them in quarters ; put them in your kettle ; cover them with the parings, and a very little water ; lay a large plate over them to keep in the steam ; boil them until they are tender ; then to every pint of liquor put in 1 pound of powdered sugar ; boil the juice and sugar together ten minutes ; skim it ; then put in the quinces and boil them on a slow fire twenty minutes ; take out the quinces ; put them in a glass jar, and while the juice is yet warm, turn it on to them ; and when quite cold cover the jar with strong paper dipped in gum syrup.

224.—*Pineapples.*

Pare and slice your pineapples ; take out the core, and to each pound of the fruit add one pound of powdered sugar ; mix, in the first place, only half of the sugar with the

apples, and let them lie twelve hours to extract the juice; then put in the other half of the sugar, and boil them in your preserving kettle until quite clear and tender, but not enough so that the slices will break; skim it and set it away to cool.

### 225.—*Currants.*

Take 1 gallon plain white syrup.

7 lbs. ripe currants free from stones. Boil them a few minutes, and let them stand 5 days; then draw off the syrup, scald it, and turn it back while hot on the currants; then let it cool and put it away in a stone jar.

### 226.—*Preserved Strawberries.*

Take 10 lbs. picked strawberries.

10 do. crushed sugar; let the strawberries stand in a cool place with one half of the sugar about 6 hours; then put them in a stewing kettle, and by degrees put in the rest of the sugar; boil them 15 minutes; be care-

ful to skim the liquor well. If you wish to have the berries whole, you must take them out of the syrup one by one. Place them on large dishes to cool, so that they will not touch one another, and when cool return them to the syrup, and boil 3 minutes longer. Repeat the operation several times, and they will remain whole as if they were fresh ; put them in wide-mouthed bottles, and when cool, cork and seal them. Berries preserved in this manner keep best in dry sand.

227.—*Gooseberries.*

Preserved in the same way as strawberries.

228.—*Preserved Cherries.*

The same as strawberries.

229.—*Raspberries.*

The same as strawberries.

230.—*Transparent Apples.*

Take 1 lb. of crushed sugar; put it into one quart of boiling water, until it is thoroughly dissolved; then select some nice apples; pare and quarter them; then add the juice of one lemon; boil them until tender, and when cool place them in a stone jar.

231.—*Preserved Pippins.*

Pare and core your apples; put them in a preserving kettle with a few pieces of lemon peel and all the parings of the apples; add very little water; cover them up closely and boil until tender. You next take out the apples and spread them in a large dish to cool; strain the liquid through a Canton flannel bag; after being strained pour it back in the kettle, and to each pint of the juice add 1 lb. of crushed sugar and a very little lemon-juice; boil them slowly half an hour; put them with

the liquor into a jar, and when cold cover it up close.

232.—*Preserved Crab-Apples.*

Wash the apples clean; put a few grape leaves on the bottom of your preserving kettle; put in the apples and very little water; cover them very close; let them simmer until they are yellow. Take them out, spread them on dishes to cool; then pare and core them; put fresh vine leaves into the kettle, and turn them in again; put in a little more water and hang them over the fire until they are green, but do not let them boil; when green take them out, and add one pound of powdered sugar to one pound of apples; dissolve the sugar first in a little hot water; then boil the whole together until quite clear; then put the apples in a jar and pour the juice over them; when cool cover them up.



233.—*To preserve Apples.*

Take 10 pounds apples.

10 do. sugar.

$3\frac{1}{2}$  pints water.

2 lemons.

2 ounces white ginger.

Dissolve the sugar with the water, by boiling 5 minutes; cut your apples and grate the peel of the lemons; put the whole together into your preserving kettle; boil until the apples look clear and yellow. If well done and thoroughly skimmed, they will keep for several years.

234.—*How to preserve Eggs.*

Take 1 bushel unslacked lime.

2 pounds table-salt.

$\frac{1}{2}$  do. cream tartar.

Mix with water enough so as to make it of a consistency in which an egg will float, with its top above the surface. Keep the

eggs in the liquid, and they will remain fresh for two or three years.

235.—*Quince Marmalade.*

Take quinces not too ripe; wash and quarter the quinces; set them on the fire with just water enough to stew them (this as well as all other fruit must be boiled in a brass or copper kettle); rub them through a sieve when soft, and add to each pound of the pulp one pound of brown sugar; set it on a slow fire, and stir it constantly. It generally takes about one hour. The best way is to take out a little and cool it, and if it cuts smooth then it is done. Put it away in either earthen or glass pots.

HOW TO PUT UP BRANDY FRUIT.

236.—*Brandy Cherries.*

Take 25 pounds red sour cherries; put them in a bag, then pour over them

4 gallons white brandy 20 per cent.; let them stand 20 days; draw off the liquor; then take

15 pounds crushed sugar, made into a thick syrup.

$\frac{1}{2}$  an ounce ground cloves.

2 do. do. coriander.

2 do. do. anise.

1 do. do. cinnamon.

$\frac{1}{4}$  do. do. mace.

Mix the spices with one quart of your preserving brandy (this should be done eight days previous, in order to give the spices time to infuse). Filter your infusion (or tincture) and mix with the liquor which you have drawn off from the cherries; place the cherries in wide-mouthed bottles; cover them with liquor; cork and seal.

### 237.—*Brandy Peaches.*

Take nice sound peaches (not too ripe, brush them off with a soft brush; then with a fine straight awl prick them to the pit in

different places. You next put them in cold water; then prepare a syrup in the proportion of six pounds crushed sugar and one gallon of water boiled two minutes and well skimmed; you then put in the peaches while the syrup is boiling, and when they are soft take them out; lay them in a sieve to drain them; you must clarify your syrup with the white of eggs; then run it through a Canton flannel filter; boil it again to the consistency of plain white syrup. Place your peaches in a deep vessel, and pour on the syrup boiling hot; let them stand until quite cool; then take out your peaches, place them in glass jars, and cover them with a liquor composed of three parts white brandy 20 per cent. to one part of thick syrup; cork them up tight and cover the corks with tinfoil.

238.—*Brandy Pears.*

Take some nice pears, not very large; pare them, but do not take off the stems; you next prepare a solution of alum-water; lay

your pears in it, and let them remain half an hour ; take them out and scald them with boiling water ; let them remain until soft, keeping the water at the boiling point, but not allowing it to boil ; when soft, take them out ; place them in cold water, containing a small quantity of citric acid, or the juice of a few lemons, and when they are perfectly cool arrange them in jars, being careful not to break the stems ; you must then heat some plain syrup to the boiling point, and pour it over the skins ; then let it cool ; then to each quart of syrup add two quarts white brandy 20 per cent. ; filter the liquor and pour it on your peaches ; cork them up and cover the corks with tinfoil.

### BRANDY PRUNES

ARE PRESERVED IN THE SAME MANNER AS PEACHES.

#### 239.—*Brandy Quinces.*

Take the skin off of your quinces very carefully ; then put them in cold water ; cut them

up in quarters; take out the core; lay them in alum-water for a few minutes; then put them in boiling syrup until they get soft; then take them out and arrange them in a dish; you next clarify your syrup, and pour it boiling hot on the quinces, and let them stand twenty-four hours; then place them on a sieve to drain; clarify the syrup, and to every quart add two quarts of white brandy 20 per cent.; filter the liquor; then place the fruit in jars, and fill up with the liquor; cork them up tight, and cover the corks with tin-foil.

### JAMS AND JELLIES.

#### 240.—*Raspberry Jam.*

Take 1 pound of raspberries and 1 pound powdered sugar; make alternate layers of sugar and berries in your stewing kettle; let them remain half an hour; then boil them half an hour, stirring frequently; boil till it becomes as thick as jelly. Put it up in stone jars or glass.

241.—*Blackberry Jam.*

Take 1 pound of blackberries and 1 pound powdered sugar; make alternate layers of sugar and berries in your stewing kettle; let them remain half an hour, stirring frequently; boil until it becomes as thick as jelly. Put it up in stone jars or glass.

242.—*Strawberry Jam.*

Take 1 pound of strawberries and 1 pound powdered sugar; make alternate layers of sugar and berries in your stewing kettle; let them remain half an hour; then boil them half an hour, stirring frequently; boil until it becomes as thick as jelly. Put it in stone jars or glass.

243.—*Gooseberry Jam.*

Take 1 pound of ripe gooseberries.

1 do. powdered sugar.

And prepare in the same manner as raspberry jam. (See 240.)

244.—*Lemon Jelly.*

Take 1 ounce of isinglass in small pieces.

1 pint of water.

6 lemon rinds.

1 pint lemon juice.

1 do. plain syrup.

Boil the whole five minutes. Color with tincture of saffron. Put it up in glasses. In making this jelly you must dissolve the isinglass in the water before putting in the other ingredients.

245.—*Strawberry Jelly.*

Take ripe berries, mash them up; let them drain through a flannel bag or filter without squeezing; and to every quart of juice put two pounds sugar and the white of one egg; set it on a brisk fire, and when it boils up, take it from the fire. If more scum rises,



take it from the fire again; repeat the operation until it is quite clear, and when thick enough, cool it and tie it up. This method will answer for most all berries.

246.—*Raspberry Jelly.*

Take ripe berries; mash them up; let them drain through a flannel bag or filter, without squeezing, and to every quart of juice put two pounds sugar and the white of one egg; set it on a brisk fire, and when it boils up take it from the fire, skim it, then set it on the fire again; if more scum rises take it from the fire again. Repeat the operation until it is quite clear, and when thick enough, cool it and tie it up. (See Strawberry Jelly.)

247.—*Blackberry Jelly.*

Take ripe berries; mash them up; let them drain through a flannel bag or filter, without squeezing; and to every quart of juice put two pounds sugar and the white of one egg;

set it on a brisk fire, and when it boils up take it from the fire; skim it; then set it on the fire again; if more scum rises take it from the fire again. Repeat the operation until it is quite clear, and when thick enough, cool it and tie it up.

248.—*Grape Jelly.*

Mash and drain the fruit until nearly dry; put it in an earthen jar; put the jar in a kettle of water; set the kettle on the fire where it will boil; when the fruit breaks, pour it into a flannel bag; let it drain without squeezing; then add to each pint of juice  $1\frac{1}{2}$  lbs. powdered sugar and half the white of an egg well beaten up; boil the syrup slowly, taking it off the fire as the scum rises; skim it clear; after repeating the operation about 20 minutes, try it by dropping a teaspoonful into a tumbler of water; if it turns into jelly, it is done.

249.—*Currant Jelly.*

Mash and drain the fruit until nearly dry; put it in an earthen jar; put the jar in a kettle of water on the fire, where it will boil; when the fruit breaks pour it into a flannel bag; let it drain without squeezing; then add to each pint of juice  $1\frac{1}{2}$  lbs. powdered sugar and half the white of an egg well beaten up; boil the syrup slowly, taking it off the fire as the scum rises; skim it clear; after repeating the operation about 20 minutes, try it by dropping a teaspoonful into a tumbler of water; if it turns into jelly, it is done.

250.—*Quince Jelly.*

Wash your quinces; take out the defects, the blossom and the stem; quarter them; take out the seeds, but do not pare them; lay them in your kettle with just enough water to cover them; boil them until soft, but not until they break; drain off the water through a colander;

mash the quinces with the back of a spoon; put them in a jelly-bag; place a dish under it and squeeze out the juice; then add to every pint of juice one pound of powdered sugar; let the whole boil about 20 minutes or half an hour; try it by dropping a little in a glass of water; if it is done, which you will ascertain by its congealing when you drop it into cold water, then dip it out while boiling into moulds, or glasses, and when quite cool, tie it up.

251.—*How to Preserve Green Peas all Winter.*

Take a lot of fresh-shelled green peas; put them into a kettle of water, and after letting them just boil up, pour them immediately into a colander, and when they are well drained, empty them into a large thick cloth; cover them over with another; make them quite dry; set them once or twice in a cool oven to harden a little; after which put the peas into paper bags, and hang them up for

use. To prepare them when wanted, they are first well soaked an hour or more, and then boiled with a few sprigs of mint.

252.—*Another Method*

is to scald the peas and dry them well; then put them up in bottles and cover them over with clarified suet; cork the bottles up tight, and seal the corks with wax, and bury the bottles in the ground, or keep them in a cool, dark cellar.

HOW TO MAKE WAX.

253.—*Red Wax for Bottling.*

Take 4 pounds white rosin; add

2 ounces oil varnish.

1 do. beeswax.

Boil the whole together over a slow fire until all is dissolved; then add 1 ounce of Chinese vermilion; stir it well in, and it is ready for use.

254.—*Black Wax.*

Take 4 pounds rosin (the clearer the better).

2 ounces linseed oil.

4 do. lampblack.

Stir over a slow fire until all is dissolved;  
then it is ready for use.

256.—*Green Wax.*

Take 4 pounds rosin; dissolve it on a slow  
fire with

2 ounces varnish.

$\frac{1}{2}$  pound chrome green.

Stir it until the lumps are all dissolved; it is  
then ready for use.

256.—*Yellow Wax.*

Take 4 pounds rosin; add

2 ounces clear varnish.

1 ounce shellac.

12 ounces chrome yellow.

Stir it over a slow fire until all dissolved.

257.—*White Wax.*

Take 4 pounds clear white rosin; add

2 ounces white varnish.

12 do. zinc white.

Stir it until it is all dissolved over a slow fire.

258.—*Sealing Wax.*

Take 4 pounds white rosin; add

4 ounces yellow beeswax.

4 ounces shellac.

4 ounces linseed oil.

Let the whole boil over a slow fire until all is dissolved; then add 2 ounces Chinese vermilion; stir it up well, and run it into bars.

259.—*How to mix Drinks.*

In order to make this work more complete, the author has obtained permission from Mr. James Keefe to publish his popular method

of preparing drinks, each and all of which the reader is taught to mix in the shortest and the most approved manner, and it is to be hoped some of our barkeepers will profit thereby. His first advice to a new barkeeper is cleanliness and neatness; and as he has often remarked a good drink cannot be made of poor material, he always selects the best. The very name of Keefe is enough in itself to insure a first-class drink. Having acted as head-barkeeper in our best hotels and first-class bar-rooms in New York, New Orleans, and San Francisco, and having introduced a great portion of our most popular drinks, he considers himself justly entitled to a certain share of the public consideration. It is not the intention of the publisher to give a description of the thousand and one drinks that have been introduced and passed away; it would be entirely useless, and would swell the present volume to a size that would naturally increase the price, and be of no benefit to the purchaser. Annexed is a description of the articles that are generally

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called for, and by careful observation of the method in which they are prepared a bar-keeper can compose any decoction that he may fancy.

260.—*Brandy Flip.*

JAMES KEEFE'S METHOD.

Take 1 table-spoonful pulverized sugar ;  
add

1 wine-glass of brandy.

$\frac{1}{2}$  do. water.

A piece of lemon.

Fill the tumbler two thirds full of ice, broken fine.

261.—*Gin Flip.*

BY JAMES KEEFE.

Take 1 table-spoonful sugar ; add

1 wine-glass of good gin.

$\frac{1}{2}$  do. water.

A piece of lemon.

Fill up two thirds full with broken ice.

262.—*Milk Punch.*

1 table-spoon sugar.

1 do. raspberry syrup.

1 do. curaçao.

1 wine-glass Jamaica rum.

A little brandy.

A small quantity of ice.

Fill up with milk. Shake it up, and grate a little nutmeg on top.

263.—*Hot Milk Punch.*

1 table-spoon sugar.

2 do. hot water.

1 wine-glass Cognac brandy.

$\frac{1}{2}$  do. St. Croix rum.

Fill up with hot milk. Grate a little nutmeg over it.

264.—*California Milk Punch.*

Take the juice of 6 lemons.

The peel of 2 lemons.

1 pound of sugar.

1 pineapple, peeled, sliced, and pounded.

6 cloves.

20 coriander seeds.

1 small stick of cinnamon.

1 pint of brandy.

1 pint of good rum.

1 gill of arrack.

1 cup of strong green tea.

1 quart boiling water.

Cork the above preparation down to prevent evaporation, and let it stand until quite cool; then add one quart of boiling milk. If you wish to bottle it, you must filter.

265.—*Egg Nogg.*

1 table-spoon fine sugar.

1 do. cold water.

1 wine-glass brandy.

A little St. Croix rum.

1 egg.

$\frac{1}{2}$  a tumbler of milk.

A small quantity of ice.  
Shake it up until well mixed; then grate a little nutmeg over it.

266.—*Mint Julep.*

1 table-spoon powdered sugar.

2 do. water.

Press three or four sprigs of mint with the sugar to extract the flavor; then add one wine-glass of good brandy; then fill the tumbler with ice; then draw out the mint, and place it in the top of the ice in the shape of a bouquet; then arrange berries or orange slices on the top in a tasty manner; then sprinkle a few drops of Jamaica rum, and a little powdered sugar; draw it through a straw. Juleps can be made with a great deal less pains, but the above is Jim's method.

267.—*Sherry Cobbler.*

Take a wine-glass of sherry.

1 table-spoon sugar.

2 slices of orange.

Fill the tumbler with ice, and shake it up;  
ornament it with the berries of the season.

268.—*Brandy Sour.*

1 table-spoonful sugar.

$\frac{1}{2}$  a wine-glass water.

1 do. good brandy.

A few squirts of lemon extract, or a  
piece of lemon.

A little ice.

Stir with a spoon.

269.—*Gin Sour.*

Same as brandy sour. Use gin instead of  
brandy.

270.—*Bourbon Sour.*

Same as brandy sour. Use Bourbon in  
place of brandy.

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271.—*Tom and Jerry.*

5 pounds white sugar.

12 eggs.

$\frac{1}{2}$  of a wine-glass Jamaica rum.

1 large tea-spoonful of ground cinnamon.

$\frac{1}{2}$  do. do. cloves.

$\frac{1}{2}$  do. do. allspice.

Take out the whites of your eggs, and beat them to a stiff froth; then beat the yolks until quite thin; then mix them together, and add the spices and the rum; then thicken the whole with powdered sugar, until it is as thick as paste or batter. When you deal it out to customers, take a mug or bar-glass, put in 1 table-spoonful of the mixture and 1 wine-glass of brandy; then fill up with boiling water, and grate a little nutmeg on top; or if you wish to improve it, instead of using brandy, you can use a mixture of equal parts of brandy, St. Croix and Jamaica rum.

272.—*Port Wine Sangaree.*

Take 1 wine-glass Port wine.

1 tea-spoonful of sugar.

Fill the tumbler two thirds with ice. Shake it up and grate a little nutmeg on top.

273.—*Sherry Sangaree.*

Same as Port wine sangaree, using Sherry instead of Port.

274.—*Apple Toddy.*

Take 1 table-spoonful powdered sugar.

1 wine-glass applejack.

$\frac{1}{2}$  of a baked apple.

Fill two thirds full of boiling water and grate a little nutmeg on it.

275.—*Brandy Toddy.*

Take 1 tea-spoonful of sugar.

$\frac{1}{2}$  a wine-glass of water.

1 wine-glass good brandy.

A small lump of ice. Stir it with a spoon;  
for hot toddy, use boiling water.

276.—*Whiskey Toddy.*

The same as brandy toddy, using whiskey  
instead of brandy.

277.—*Gin Toddy.*

Same as brandy toddy ; using gin in place  
of brandy.

278.—*Catawba Cobbler.*

Take 1 tea-spoonful sugar, dissolved in

1 table-spoonful of water.

1 large wine-glass of wine.

Fill up with ice and trim it with the fruits  
of the season. Sip through a straw.



279.—*Whiskey Cobbler.*

Take 1 wine-glass whiskey.

2 table-spoons sugar.

2 slices of orange.

Fill up with ice; shake it up, and drink it through a straw or glass tube.

280.—*Gin Cocktail.*

Take 4 squirts gum syrup.

3 do. Stoughton Bitters.

1 wine-glass of good gin.

2 squirts curacao.

A small piece of lemon peel.

A small quantity of ice.

Shake it up, and strain it before serving it up.

281.—*Soda Cocktail.*

Take 1 tea-spoonful of sugar.

4 squirts of Stoughton Bitters.

Add a little ice, and fill the tumbler with soda-water. Drink it while it foams.

282.—*Cider Cocktail.*

The same as soda cocktail. Use cider instead of soda-water.

283.—*Brandy Punch.*

Take 1 table-spoonful raspberry syrup.

2 do gum syrup.

A small pony water.

1 pony good brandy.

1 piece of lemon.

A slice of orange.

A slice of pineapple.

Fill the tumbler with fine ice. Shake it up well, and dress it with the berries of the season. Sip through a straw.

284.—*Eldorado Punch.*

Take 1 pony of brandy.

$\frac{1}{2}$  do. Jamaica rum.

$\frac{1}{2}$  pony Bourbon.

1 table-spoon powdered sugar.

A slice of lemon.

Fill the tumbler with fine ice. Shake it well, and ornament it with berries or small bits of orange. Sip through a straw.

285.—*Whiskey Punch.*

Take 1 pony Irish whiskey.

2 do. boiling water.

2 tea-spoons of powdered sugar.

First dissolve the sugar with the water; then pour in the whiskey, and put in a small piece of lemon-peel, or a thin slice of lemon.

286.—*Gin Punch.*

Take 1 table-spoon raspberry.

2 table-spoons gum syrup.

1 pony of water.

$\frac{1}{4}$  of a lemon.

1 pony of gin.

1 slice of orange.

1 slice of pineapple.  
Fill up with ice, and shake it up. Sip  
through a straw.

287.—*Champagne Punch.*

FOR ONE BOTTLE.

Take a quart bottle champagne.  
     $\frac{1}{4}$  pound powdered sugar.  
    1 orange sliced.  
    The juice of 1 lemon.  
    3 slices pineapple.  
     $\frac{1}{2}$  gill raspberry syrup.  
Serve it up in champagne goblets.

288.—*Sherry Punch.*

1 wine-glass of sherry.  
     $\frac{1}{2}$  table spoon sugar.  
    2 slices of orange.  
    3 do. lemon.  
Fill the tumbler with ice, and ornament  
with berries.

289.—*Claret Punch.*

1 large table-spoon sugar.

1 slice of lemon.

2 do. orange.

1 large wine-glass of claret wine.

Fill up with ice; shake it up; trim with berries, and sip through a straw.

290.—*Port Wine Punch.*

The same as claret punch. Use double the quantity of lemon.

291.—*Vanilla Punch.*

1 spoonful powdered sugar.

1 wine-glass good brandy.

The juice of a quarter of a lemon.

A few drops of vanilla extract.

Fill up with ice, and sip through glass or straw.

292.—*Ice Cream.*

Take 1 quart of boiled cream.

$\frac{1}{2}$  pound powdered sugar.

Juice of 2 lemons.

Put the cream into a broad pan; put in the sugar by degrees, stirring all the while, until well mixed; then strain it through a hair sieve; you next put it into a tin that has a close cover, and set the tin in a tub; fill the tub with broken ice, mixed with a large quantity of salt; be careful, however, that none of the salt gets into the cream; you next proceed to turn your tin backward and forward to freeze the cream; open the tin occasionally, and as it freezes, scrape it down with a spoon, and while it is freezing stir in your lemon juice. If not wanted for immediate use, you must be careful to renew the ice according as it melts away, and draw out the water from the bottom of the tub: the tub for this purpose should be made with a

hole at the bottom in which you can put a cork or a plug.

293.—*Ice Cream without Cream.*

Where cream cannot be procured, a custard made in the following manner can be substituted :

Take 1 quart of milk.

The yolks of 4 eggs.

1 vanilla bean.

Beat up the yolks of eggs, and mix them with the milk ; then put in your bean ; then set it on the fire ; let it get quite hot, but do not suffer it to boil ; while it is on the fire, stir in some powdered sugar, so as to make it quite sweet ; then take out the bean, and when perfectly cool, put it in your ice-cream kettle, which should be high and narrow ; put the kettle into a wooden tub that is large enough to leave a space of about five inches between the kettle and the tub ; then fill the space with alternate layers of fine broken ice and salt, and be sure to have a layer of ice last ;

the last layer must be just as high as the kettle ; you next proceed to cover the ice with a woollen cloth ; then shake the kettle constantly, and as soon as the cream freezes, scrape it from the edges with a spoon until well frozen. If you wish to shape the cream, place it into moulds as soon as it freezes ; then dip them in warm water and turn them in dessert dishes.

294.—*Lemon Ice Cream.*

Pare the yellow part of four fresh lemons ; soak it 12 hours in half a pint of cold water ; then add the juice of the lemons and half a pint more of cold water ; then take the whites of eight eggs and the yolks of three eggs ; beat them to a froth ; then strain the lemon-water that you have prepared into the eggs ; sweeten the whole with fine powdered sugar, which you put in gradually while it is heating, but do not let it boil ; stir it until it gets thick ; then take it from the fire and stir it



till it gets cold, then you can serve it up in glasses.

295.—*Orange Ice Cream*

is made in the same way as lemon; use orange juice and orange peel instead of lemon.

296.—*Vanilla Ice Cream.*

Take one vanilla bean and boil it in a quart of good milk until the milk is sufficiently flavored, then take out the bean; after which you beat up eight eggs until they froth; then put them in the milk and boil a little longer, stirring in sugar until it is very sweet; then you proceed to freeze it in the manner described in ice cream without ice.

297.—*Strawberry Ice Cream.*

Make a quart of rich boiled custard, and when it is cold pour it on to one quart of nice ripe strawberries; mash the whole together

and pass it through a sieve ; sweeten very sweet with powdered sugar, and freeze it.

298.—*Raspberry Ice Cream.*

To be prepared same as strawberry ; use raspberries in place of strawberries.

299.—*Blackberry Ice Cream.*

Same as strawberry ; use blackberries.

300.—*Pineapple Ice Cream.*

Cut up some nice pineapples, and select the best parts ; put them in a bowl and cover them with powdered sugar ; let them stand a few hours ; then strain off the syrup ; then add to it as much cream as it will flavor ; be sure to have it very sweet, as it loses much of its sweetness in freezing ; you next proceed to freeze it.

301.—*Currant Ice Cream.*

Squeeze 3 gills of juice from currants, and add to it 9 ounces of powdered loaf-sugar and the juice of 1 lemon ; stir it into a pint and a half of good rich cream ; beat it up until it is quite thick ; then freeze it.

302.—*Tart Ice Cream.*

Take 1 quart of cream or milk.

3 peach leaves.

6 bruised almonds.

4 eggs, well beaten.

Place the whole on the fire ; keep stirring until it comes to the boil ; then take it off ; strain it and sweeten it very sweet, and when quite cold, freeze it.

303.—*Coffee Ice Cream.*

Brown  $\frac{1}{2}$  a pint of coffee, and put it, while hot, into 1 quart of rich milk or cream ; then

beat up the yolks of eight eggs, and boil the whole together ; then strain it through a hair sieve ; sweeten it very sweet with powdered loaf-sugar.

304.—*Ice Cream Coloring.*

If you wish to obtain a beautiful fruit-color, you must use either cochineal or solferino. (See Colorings.) Ice cream is most generally prepared with preserved juices of fruits, or with essences ; but as the coloring matter is always more or less injurious, it is not recommended for family use. To prepare cream with juices, see Currant Ice Cream.

## APPENDIX.

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### 305.—*Lemon Sherbet.*

Take 3 gallons of lemon juice, 2 gallons calves' foot jelly, 2 gallons Madeira wine, 2 gallons brandy, 24 pounds sugar, rubbed with the rinds of the lemons. Warm the whole, and filter through Canton flannel.

### 306.—*Currant Sherbet.*

Take 3 gallons currant juice, 2 gallons calves' foot jelly, 2 gallons currant wine, 24 pounds sugar, dissolved in the juice. Filter warm.

### 307.—*Raspberry Vinegar.*

Take  $3\frac{1}{2}$  pounds sugar, 1 pint raspberry juice, 1

quart vinegar. Let it stand in a warm place, and it will be ready for use in ten days.

308.—*Ratafias.*

Every liqueur made by infusions is called ratafia; that is, when the spirit is made to imbibe thoroughly the aromatic flavor and color of the fruit steeped in it. When this has taken place the liquor is drawn off, and sugar added to it. It is then filtered and bottled.

309.—*Ratafia of Cherries.*

Wild cherries, 10 pounds; Morello cherries, 10 pounds; cinnamon, 2 drachms; mace, 2 drachms; brandy, 8 pints; strawberries, 2 pounds; raspberries, 2 pounds; corianders, 4 ounces; and 4 ounces of sugar to every pint of juice. Crush the fruit; strain the juice through a sieve, and pound the stones, corianders, cinnamon, and mace, separately, and infuse the whole in a jar. To every pint of juice add 4 ounces of sugar; let it steep for a month; filter it, and bottle for use.

310.—*Another Ratafia of Cherries.*

Juice of Morello cherries, 15 pints; peach leaves, one pound; brandy, 14 pints; cinnamon, 3 drachms; cloves, 1 drachm; sugar, 8 pounds. Crush and strain through a sieve the pulp of your cherries; pound the stones; put them altogether in a pan on the fire, and give them one boil. When cold, measure the juice, and when you have 15 pints add your peach leaves, cinnamon, and cloves, which must have been previously bruised in a mortar, the sugar and brandy being added. Put the whole into a jar; leave it for a month; draw it off, and bottle it.

311.—*Ratafia of Black Currants.*

Black currants, 4 pounds; black currant leaves, 1 pound; Morello cherries, 2 pounds; cloves, 1 drachm; brandy, 10 pints; sugar, 10 pounds. Steep them as above.

312.—*Badiane.*

Brandy, 3 pints; water, 3 pints; bitter almonds, 1 pound; sugar, 1 pound; 1 lemon-peel rasped;

6 cloves; cinnamon, 1 ounce. Break up the whole; put it into a jar with the lemon-peel, the sugar being melted in 3 pints of water; infuse for a month; strain it through a flannel bag, and then filter the liquor, and bottle it.

313.—*Ratafia of Orange.*

6 oranges, 2 pounds of sugar, 4 pints of brandy, and 1 pint of water; peel 6 fine oranges; infuse the rind in the brandy for fifteen days; melt your sugar in the cold water, and strain and filter it as above.

314.—*Ratafia of Raspberries.*

Raspberries, 10 pounds; sugar, 4 pounds; brandy, 1 gallon; cinnamon, 2 drachms; cloves, 1 drachm. Infuse the articles for fifteen days; stir the mixture every day; strain through a bag, and filter it.

315.—*Domestic Gin.*

Take 3 drachms of oil of juniper,  $5\frac{1}{2}$  gallons of alcohol 95 per cent., 5 gallons water, 1 pint plain white syrup; dissolve the oil in the alcohol first before putting in the other ingredients.



316.—*Another Method.*

Take 5 gallons fine French spirits proof, 1 gill of essence of gin, 1 gill plain white syrup; ready for use as soon as mixed.

317.—*English Gin (Imitation).*

Take 2 drachms oil of juniper, 1 drachm oil of turpentine, dissolved in 5 gallons alcohol 95 per cent.; add 5 gallons water.

318.—*London Cordial Gin.*

Take 2 drachms of oil of juniper, 1 drachm of oil of angelica, 12 drops of oil of coriander, 5 gallons best Cologne spirits 95 per cent.,  $\frac{1}{2}$  gallon plain white syrup, 5 gallons of water; first mix (or cut) the oils with the spirits, then add the other ingredients.

319.—*Fine present-use Ale.*

Take 2 gallons of ground malt, 6 gallons of water at 142 degrees heat; stir well together and let it stand two hours. Then draw off as much of

the liquid as you can, and put on 3 gal of water on the malt. Let it stand 1 more, and draw off the liquid again; repeat the same operation the third time; then take all of the liquor together, and boil it with 2 ounces of hops; then beat up the white of 1 egg to a froth, and pour it into the liquor; run it through a filter while hot, and cool it as quick as possible; then stir in half a pint of yeast, and let it ferment a few days. Keep it well bunged up.

319.—*Pale Devonshire Ale.*

Take 2 gallons of ground barley-malt,  $\frac{1}{2}$  pound of hops, 2 pounds of Grout's extract,\* 1 pint of yeast, 12 gallons of boiling water; stir the whole together, and let it stand two hours. Draw off the liquor; then pour on 6 gallons more of boiling water; and after having stood two hours longer, draw it off again, and repeat the operation the third time; then mix all of the liquids together. Clarify it with the white of 2 eggs well beaten up, and filter the liquor while warm; then cool it as

\* Grout's extract is made by mixing the ground-malt with 2 pounds of water filling in a bottle covered, and letting it stand in a warm place till the fermentation has evaporated.

quick as possible ; put it into a strong cask ; and stir in it 1 pint of good yeast, and in a few days it is ready for use.

### 321.—*Lager Beer.*

Take 40 gallons of water, 2 bushels of malt, 3 pounds of hops ; boil the whole together about ten minutes. Cool it as quick as possible. This should be done in a large open tank, as soon as it is sufficiently cool. Draw off the liquor from the ingredients, and add to it 1 pound of good yeast ; put it up in strong kegs, having previously been pitched inside, and let it ferment for nine days, and it will be fit for use. To pitch kegs you must take out one head, throw in a piece of pitch, and with the assistance of a hot iron melt the pitch in the keg, and spread it all over ; put on the head while it is yet smoking ; bung it up with the smoke in it, and keep it in that condition until you are ready to use it.

### 322.—*Porter.*

Take 3 gallons brown malt, 4 ounces of hops, 3 ounces of molasses, 4 ounces of liquorice, 6 grains pimento, 24 grains extract of Spanish liquorice,

24 grains ginger, 3 grains extract of dark-burned malt,  $\frac{1}{2}$  pint of caramel,  $\frac{1}{2}$  pint of half-burned molasses, 6 gallons of boiling water; stir the whole together. Let it stand two hours; draw off the liquor, and repeat the same operation with 3 gallons of boiling water; draw it off again, and repeat the operation the third time. Mix the three liquids together, and clarify it by beating the whites of two eggs to a froth, and stirring it in with the liquid; you next strain it, and cool it as quick as possible; then put it in a tight barrel, with half a pint of good yeast, or let it stand until fermentation is over; then put it up in barrels.

323.—*French Mustard.*

Take 3 lbs. of ground mustard-seed (black), 3 lbs. of ground mustard (yellow),  $1\frac{1}{2}$  gallons strong boiling hot vinegar; mix the whole together and let it stand 12 hours, and then add 3 ounces of ground allspice, 1 ounce ground ginger, 6 ounces ground rock-salt, 3 ounces ground cinnamon, 1 ounce ground cloves; mix the whole well together, and add as much vinegar as will make it to the proper consistency.

## WINE.

324.—*The German method of making Wine with Grapes.*

Take 20 gallons of the juice of sweet grapes; let it stand in a warm place to ferment; the barrel must contain just twenty gallons or forty, and be sure to keep it full during fermentation, and when the fermentation is over and it has settled, draw it off into a clean barrel. In the month of March the second fermentation takes place, in which case you must remove the bung until it is over. If it is red wine, fine it with eggs (see Fining with Eggs), and if it is white wine, fine it with isinglass. When clear, draw it off again into a clean cask, and keep it in a cool, dry cellar.

## SIROP DE GOMME.

325.—*The French Method.*

Take 40 pounds of white gum arabic; dissolve it in 4 gallons boiling water; then melt 60 pounds crushed sugar in 1 gallon of water; then add the gum solution and boil 3 minutes; run it through

coarse flannel while it is hot. This syrup is much admired by the French people, and is said to be a good remedy for nervousness.

326.—*Perfect Love Elixir.*

Take 5 ounces of anise-seeds, 3 ounces fennel-seeds, 4 ounces parley-seeds, 6 ounces Spanish liquorice, 5 ounces senna, 1 ounce rhubarb, 3 ounces elecampane root, 7 ounces jalap, 21 drachms saffron, 6 drachms manna, 2 lbs. raisins, 2 gallons good brandy. Stone the raisins, slice the roots, and bruise the jalap; mix the whole together, and let it stand fifteen days, keeping it closely covered; then strain out the liquor and bottle it. The above is an extraordinary remedy for all colic pains, and should be kept in every family.

327.—*To make Liquid Blacking.*

Take 1 part of goats-thorn gum, 4 parts soft water, 2 parts neat's-foot oil, 2 parts blue prepared from iron and copper, 4 parts of brown sugar made into candy; stew on a slow fire to evaporate the water, and when it comes to a proper consistence form it into cakes. When you want to use

them, dissolve in hot water a quantity sufficient to make a liquid.

328.—*Red Ink.*

Boil 4 ounces of raspings of Brazil wood, 1 ounce crystal of tartar, 1 ounce of powdered alum, in 1 quart of soft water. Boil it down to one pint, then dissolve in it 1 ounce refined sugar and 1 ounce gum arabic. Let it cool, and filter through blotting paper.

329.—*To Extract Colors from Flowers.*

Take the flowers and bruise them nearly to a pulp; place them in an earthen vessel, and pour on soft water a quantity sufficient to cover them, and add a small quantity of a strong solution of pure potash; boil the whole over a moderate fire until the liquor has imbibed as much of the color as it can; then decant the fluid part through a cloth or blotting paper, and gradually drop into it a solution of alum, which precipitates the coloring matter to the bottom. Having secured the powder, continue to wash it in several waters, and then filter it through blotting paper, and dry the remaining powder, and from this can be prepared



the finest colors. It can be formed into cakes in the following manner : grind it on a marble slab with clarified gum-water, and form it into cakes and let them dry. When wanted for use, dissolve them in lukewarm water.

330.—*Consumption Elixir.*

Take 1 quart of good old rum, 4 ounces of balsam of tolu, 3 ounces of Strasbourg turpentine, 2 ounces of powdered extract of catechu, 1 ounce of gum guaiacum, 1 ounce of balsam copaiba ; mix well together ; keep it near the fire closely corked for ten days, and pour it off clear for use. The usual dose is from one hundred to one hundred and fifty drops taken three times a day in a glass of water.

331.—*Tincture of Rhubarb.*

Take 1 ounce of powdered rhubarb, 1 ounce of myrrh, 1 ounce of hiarapicra,  $\frac{1}{2}$  a gallon of anise-seed water. Let it stand four days, and it is ready for use. A dose is a small wine-glassful at a time, and is used for pains in the stomach and bowels.



332.—*German Cure for Consumption.*

Take 1 lb. clarified honey, 2 sticks of horse-radish, grated; boil the honey four or five minutes, then put in the horse-radish; stir it so that it does not burn, then put it into small earthen pots, well covered up. The dose is two or three spoonfuls a day. This is very strengthening to the lungs and is good for colds and sore throat.

333.—*Oil for Burns.*

Take a piece of coarse brown paper; dip it in sweet oil; then set the paper on fire, and while it is burning let the oil drop on a plate. This oil is a very good remedy for burns. The oil of writing paper collected in the same manner is very good for a tooth-ache.

334.—*Lemonade.*

10 ounces of powdered tartaric acid, 4 lbs. 6 ounces powdered sugar, 1 drachm of oil of lemon, mixed together; keep it dry, mark it No. 1; 10 ounces of bicarbonate of soda, 4 lbs. 6 ounces of powdered sugar, 1 drachm of oil of lemon, mixed together; keep dry, mark it No. 2.

Direction :  $\frac{1}{2}$  ounce of No. 1, in one tumbler of water ; dissolve  $\frac{1}{2}$  ounce of No. 2, put in another tumbler ; mixed. This gives a splendid lemonade.

335.—*Lemonade for Bottling.*

10 ounces of citric acid, 15 lbs. of sugar, 160 drops of oil of lemon. Rub the sugar with the oil of lemon ; mix in the powdered citric acid ; dissolve the whole in 9 gallons of water ; mix with it  $\frac{1}{2}$  gallon of vinegar and  $\frac{1}{8}$  gallon of lemon-juice. Filter.

336.—*Brandy, Stomach.* (Green.)

$\frac{1}{4}$  lb. of cubebs,  $2\frac{1}{2}$  ounces of centaurium,  $1\frac{1}{4}$  ounces of trefolii, 2 ounces cassia-buds, ground to coarse powder ; infuse for one week in 5 gallons of alcohol 95 per cent. Filter ; then add  $\frac{1}{2}$  drachm of oil of rosemary,  $\frac{1}{2}$  drachm of oil of sage,  $\frac{1}{2}$  drachm of oil of chamomile,  $\frac{1}{2}$  drachm of oil of peppermint,  $\frac{1}{2}$  drachm of oil of spearmint,  $\frac{1}{2}$  drachm of oil of lavender,  $\frac{1}{4}$  drachm of oil of caraway,  $\frac{1}{4}$  drachm of oil of origanum,  $\frac{1}{4}$  drachm of oil of lemon,  $\frac{1}{4}$  drachm of oil of coriander-seed,  $\frac{1}{4}$  drachm of oil of anise-seed,  $\frac{3}{4}$  drachm of oil of fennel-seed. After being dissolved, add 4 pounds of sugar dissolved

in 5 gallons of water. Color green with tincture of indigo and saffron.

337.—*Brandy, Stomach.* (White.)

$\frac{1}{4}$  drachm of oil of anise-seed,  $\frac{1}{2}$  drachm of oil of coriander seed;  $\frac{1}{2}$  drachm of oil of spearmint, 1 drachm of oil of orange,  $\frac{1}{4}$  drachm of oil of cloves,  $\frac{1}{4}$  drachm of oil of cinnamon, 2 drachms of oil of calamus; dissolve in  $4\frac{3}{4}$  gallons of alcohol 95 per cent., mixed with 4 lbs. of sugar, dissolved in 5 gallons of water. Filter.

333.—*Bitters, Aromatic.*

2½ lbs. of ground dried small orange-apples,  $\frac{1}{4}$  lb. of ground dried orange-peel, 2 ounces of ground dried calamus root, 2 ounces of ground dried pimpinella root, 1 ounce of ground dried cut hops. Infuse for 14 days with 10 gallons of spirits at 45 per cent.; press out the dregs, add 2½ pints of brown sugar-syrup; filter. Color dark brown with coloring.

339.—*Bitter Danziger Drops.*

2 ounces of ground centarium, 3 ounces of angelica root,  $3\frac{1}{2}$  drachms of aloes, 1 ounce of

myrrh, 2 ounces of cassia flowers,  $2\frac{1}{2}$  ounces of ginger,  $1\frac{1}{2}$  ounces of nutmegs, 2 ounces of galanga root,  $\frac{3}{4}$  ounce of gentian root,  $1\frac{1}{2}$  ounces of wormwood,  $\frac{3}{4}$  ounce of agaric; all coarse powdered. Infuse for 14 days with 10 gallons of spirit at 95 per cent. proof; press out the dregs; filter. Color dark brown with coloring.

340.—*Eau de Millefleurs.*

12 ounces of orange flowers, 9 ounces of quince blossoms, 6 ounces of lavender flowers, 5 ounces of orris-root, 5 ounces peppermint, 4 ounces of lemon balm, 4 ounces of cinnamon, 2 ounces of thyme,  $1\frac{1}{2}$  ounces of cloves, ground; infuse for 24 hours with 3 gallons of alcohol 95 per cent., and  $3\frac{1}{2}$  gallons of water; add 20 lbs. of sugar dissolved in  $5\frac{3}{4}$  gallons of water. Color green with tincture of indigo and saffron, and filter.

341.—*Cordial, Green Gage.*

8 lbs. of ripe gages and 42 lbs. of sugar,  $4\frac{3}{4}$  gallons of water; boil them tender and make them to a pulp; skim, and take from the fire; then add 4 ounces of currant jelly, 4 ounces of dates cut in small pieces, 4 ounces of figs cut in

small pieces,  $\frac{1}{2}$  a pint of orange juice, 3 pints of sherry wine, 1 pint of calves' foot jelly, 1 ounce of candied lemon, 1 ounce of cinnamon, one ounce of cloves, 2 ounces of ginger, 1 ounce of nutmeg, 1 ounce of pimento; all coarsely powdered. Let the whole stand eight days, and filter.

342.—*Liquid for Removing Grease-Spots.*

Take 1 pint of soft water, one ounce of pearl-ash, 1 lemon cut up fine; let it come to a boiling point, and keep warm two days; strain it, and bottle the liquid. Take a few drops of this liquid, and put it on a stain, and it will instantly remove all spots of grease, pitch, or oil; and the moment they disappear the cloth must be washed in clear water.

343.—*To take out Ink-Spots.*

To take spots of ink out of woollen, they must first be rubbed with a composition consisting of the white of an egg, and a few drops of oil of vitriol, properly incorporated; next, immediately washed with pure water; and, lastly, have the parts smoothed in the direction of the nap, with a piece of flannel or white woollen cloth.

From linen, ink-spots may be removed by immediately dropping plentifully on them, while wet with the ink, the tallow from a lighted candle, and letting it remain on a few days before washing the linen ; this is also said to take the stains of red port out of linen. Ink-spots on silk require to be well rubbed with the ashes of wormwood and strong distilled vinegar, and to be afterwards cleansed with soap-water. When ink is once dried on linen, the spot is to be taken out by rubbing it well with a piece of lemon, and then using a hot iron till the ink totally disappears. If a lemon be cut in half, the linen where spotted pressed down over it till the juice penetrates through, and the hot iron then placed on the linen, the spot will immediately give way, and soon entirely vanish.

344.—*Remedy for Wind in the Veins.*

This state of the veins, though always visible on the slightest inspection, often escapes notice, though it leads to many disorders. The following remedy may be taken with advantage, whenever they appear in a suspicious state: Take equal quantities of powdered liquorice, caraway seeds, and sugar candy ; to which add a third part of

rhubarb, and the like quantity of cream of tartar, both finely pulverized. Of this mixture take a teaspoonful three or four times a day, either by itself or in a glass of wine. It should be continued about a week; and, being gently laxative, it cools the blood, eases pain, and relieves and prevents many disorders.

345.—*To make a Powder by which you may Write with Water.*

Bruise to a powder a handful of galls, half an ounce of vitriol, an ounce of gum arabic and gum sandarac; mingle them finely sifted together, then rub your paper with a little of it laid upon cotton wool; and, having smoothed it, take water, and write upon the paper; then suffering it to dry, it will be black.

346.—*Genuine Windsor Soap.*

To make this famous soap for washing the hands, shaving, etc., nothing more is necessary than to slice the best white soap as thin as possible, melt it in a stew-pan over a slow fire, scent it well with oil of caraway, and then pour it into a frame or mould made for that purpose, or a small



drawer adapted in size and form to the quantity. When it has stood three or four days in a dry situation, cut it into square pieces, and it is ready for use. By this simple mode, substituting any more favorite scent for that of caraway, all persons may suit themselves with a good perfumed soap at the most trifling expense. Shaving-boxes may be at once filled with the melted soap, instead of a mould.

347.—*Oxymel of Garlic for Asthmatic Complaints.*

In a general sense, oxymels are any compositions of honey and vinegar boiled to the consistence of a syrup. Simple oxymel, for example, is merely clarified honey melted in an equal weight of water, with the addition of as much vinegar as water, boiled to the consistence of a syrup; and even this, taken about half an ounce at a time, is said to attenuate gross humors, carry away slimy matter, open old stoppages and obstructions of the lungs, and remove phlegm, with whatever else occasions shortness of breath. In the humid asthma, for promoting expectoration and the fluid secretions, etc., the oxymel of garlic seems to stand in still higher estimation with the faculty. It is thus made: Boil, in a pint of vinegar, half an ounce



caraway and sweet fennel seeds, for about a quarter of an hour; then take it off the fire, slice in three ounces of garlic, and cover it closely up. As soon as it becomes cold, the liquor must be strained and expressed; and mixed, by the heat of a water-bath, with a pound and a quarter of clarified honey, to a proper syrupy consistence. A teaspoonful or two of this oxymel, taken occasionally, particularly night and morning, will scarcely ever fail of proving beneficial to all persons afflicted with an asthma. It is also frequently serviceable in rheumatic complaints, especially when assisted by warm embrocations.

348.—*A Curious and Useful Glue.*

Take an ounce of isinglass, beat it to shreds, and put it into a pint of brandy; when gradually dissolved, which it soon is with a gentle heat, strain the solution through a piece of fine muslin, and the glue will be obtained, which is to be kept in a glass closely stopped. On being dissolved, in a moderate heat, it is thin, transparent, and almost limpid. When used in the manner of common glue, it joins together the parts of wood stronger than the wood itself is united: so that the pieces

thus joined will break in any other part sooner than where they are glued together. It is also remarkable, that if saw-dust, or powdered wood, be made into a ball with this glue, the ball will prove solid and elastic; so that it may be turned and used as a bowl, without breaking. As the glue thus made with brandy will keep long without corrupting, it is by no means an improper form to preserve isinglass ready dissolved, for fining wines and other purposes. Another use of this curious glue is, that of its serving excellently for taking off impressions of medals or coins: thus, if a little of it, when melted, be poured thinly on a new guinea, &c. so as to cover the whole surface of the piece, and suffered so to remain a day or two, till it becomes thoroughly dry, it will appear hard and transparent, like a piece of Muscovy glass, with the impression of the guinea in intaglio, as it is denominated, on one side, and in relieve on the other. This glue dries into a very strong, tough, and transparent substance; not easily damaged by anything but aqueous moisture, which would soon dissolve it. This last reason renders it unfit for any use where it would be much exposed to wet or damp air. Common glue, dissolved with linseed oil, is admirably calculated to stand the weather; a secret

little known by those who would be most benefited by its adoption.

349.—*Art of Making the Curious Sympathetic Ink.*

This curious ink has been long known in the world; but the manner of preparing it, and means of procuring the materials, as described in various chemical books, render the task too discouraging to be often attempted. By the following easy method, however, it is readily accomplishable:—Take an ounce and a half of zaffre, which may be obtained at any color-shop, and put it into a glass vessel with a narrow and long neck, pouring over it an ounce measure of strong nitrous acid, diluted with five times the quantity of water. Keep it in a warm situation, but not too hot, for about ten or twelve hours, and then decant the clearest part of the liquor. Having so done, pour nearly as much more diluted nitrous acid on the remainder: which is to continue in the same situation, and for as long a time as before, and then be decanted and mixed with what was obtained by the first operation. This being done, dissolve in it two ounces of common salt, and the sympathetic ink is completely made. The property of this ink is, that

the writing made with it, on common paper, is legible only while the paper is hot and dry; so that, by exposing it, alternately, to the ambient air, and to the heat of a fire or burning sun, whatever is written may be caused to appear and disappear at pleasure. The universal knowledge of this secret rather diminishes than increases the security of guilt in using it for any improper purpose; since detection is certain, from the moment suspicion takes place, by simply holding every letter or other doubtful paper to the fire, or in the warm rays of the sun.

350.—*Delicate Cream Cheese.*

Take to every quart of new milk a gill of cream; make the mixtures lightly warm, and put into it as little rennet as may be necessary just to turn it. The curd being come, to use the language of the dairy, lay a cloth on the vat or mould, which may be the bottom of a sieve, but should be the exact size of the intended cheese; then, cutting out the curd with a skimming dish, fill up the mould, turn the cloth over it, and leave it to drain. As the curd drains and settles, keep filling in more with a gentle pressure, till all the whey is out, and there is sufficient substance for the cheese. It

must then be turned into a dry cloth, and pressed with a moderate weight, not exceeding two pounds. At night, it is to be turned into a clean cloth ; and, the next morning, very slightly sprinkled with fine salt : after which, if sufficiently dry, it may be laid on a bed of fresh nettle, strawberry, or ash leaves ; covered over with more ; and, being shifted and turned twice a day, having the leaves occasionally renewed, will, in less than a fortnight, be sufficiently ripened for eating. If expedition be desirable, the maturity of the cheese may be considerably hastened by keeping it between two pewter dishes, and giving it a fresh bed and covering of leaves every day.



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